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NEW PRINCIPLES OF GARDENING:

Or, The Laying out and Planting

PARTERRES, GROVES, WILDERNESSES, LABYRINTHS, AVENUES, PARKS, &c.

After a more GRAND and RURAL MANNER, than has been done before;

With Experimental Directions

For raising the several Kinds of FRUIT-TREES, FOREST-TREES, EVER-GREENS and FLOWERING-SHRUBS with which Gardens are adorn'd.

To which is added,

The various NAMES, DESCRIPTIONS, TEMPERATURES, MEDICINAL VIRTUES, USES and CULTIVATIONS of several ROOTS, PULSE, HERBS, &c. of the Kitchen and Physick Gardens, that are absolutely necessary for the Service of Families in general.

Illustrated with great Variety of GRAND DESIGNS, curiously Engraven on twenty eight Folio Plates, by the best Hands.

By *BATTY LANGLEY* of *Twickenham*.

LONDON:

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MDCC.XXVIII.

1728

ADVERTISEMENT,

To the Nobility and Gentry of *Great Britain.*

WHEREAS the Pleaſure of Gardens, and Succeſs of Plantations wholly depend on their manner of Laying out, and Judgment in the Choice and Planting ſuch Kinds of Trees as are moſt natural to their Soils; This is to give Notice, that the Author's Advice may be readily commanded at all Times to any part of Great Britain, *or* Ireland.

By whom

Buildings in general are Surveyed, Valued, and Meaſured, as alſo Timber growing or felled.

Grottos, Baths, Caſcades, Fountains, *&c. made, and* Engines *for raiſing Waters to any height required, for the ſervice of Towns, private Families, Canals, Fiſh-Ponds,* &c.

Cities, Lordſhips, Eſtates, Farms, &c. *Survey'd, Meaſur'd, and Mapp'd, and* Sun Dials *of all Kinds made for any Latitude.*

Gardens in general, Made, Planted and Furniſh'd with Fruit and Foreſt-Trees, Ever-Greens, Flowering-Shrubs, &c. *of the beſt Kinds, and Growths proper for all Kinds of Soils and Aſpects, at very reaſonable Rates.*

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TO THE

KING.

SIR,

INquiries into vegetable Nature, being the Delight of Your *Majesty*, and Your *Royal Consort*, I humbly presume to lay at Your *Majesty*'s Feet, these Plans of *Parterres*, *Groves*, *Wildernesses*, *Labyrinths*, *Avenues*, *Parks*, &c. which are entirely new, but embellish'd with many of the most noble Antiquities now extant in other Countries.

I hum-

DEDICATION.

I humbly offer the following Work to Your *Majesty*'s Patronage and Protection, whose *Royal Regard* for the useful Arts of Planting and Gardening will sufficiently recommend their Improvement to the Nobility and Gentry of *Great Britain.*

May Your *Majesty*, and Your *Royal Consort*, long live to be a Blessing to these Nations, and at length transmit them, with Your *Imperial Crown*, to Your *Most Illustrious* and *Royal Issue*, is the fervent Prayer of,

Your Majesty's Most Loyal,

Most Obedient,

And faithful Subject,

Batty Langley.

THE INTRODUCTION.

TO consider how many Authors (as *Evelyn, Meager, Woolridge, Cook, Lawrence, Bradley, London, Wise, Carpenter* and others, who) have wrote on Gardening, and the vast Numbers of fine Plants that are, and have been for sixty years past, raised in our Nurseries about *London*, would make a Foreigner (that had not seen the Gardens of *England*) believe, that they excell'd all others in the World; more especially as we abound with the best of *Grass* and *Gravel* of any People whatsoever: But to our great Misfortune, *our Gardens are much the worst of any in the World*, some few excepted, that have been laid out by *Gentlemen*, who have a grand and elegant Taste in Designing, known to very few Gardeners.

Among all the celebrated Books that have been wrote on the laying out Gardens, *The Theory and Practice of Gardening*, translated from the *French* by Mr. *John James* of *Greenwich*, and those wrote by Mr. *Stephen Switzer*, are the very best. But even those are far short of *that great Beauty which Gardens ought to consist of*: For since the Pleasure of a Garden depends on the variety of its Parts, 'tis therefore that we should well consider of their Dispositions, so as to have a continued Series of *Harmonious Objects*, that will present new and delightful Scenes to our View at every Step we take, which re-

gular Gardens are incapable of doing. Nor is there any Thing more *ſhocking* than a *ſtiff regular Garden*; where after we have ſeen one quarter thereof, the very ſame is repeated in all the remaining Parts, ſo that we are tired, inſtead of being further entertain'd with ſomething new as expected.

Theſe regular Gardens were firſt taken from the *Dutch*, and introduced into *England* in the Time of the late Mr. *London* and Mr. *Wiſe*, who being then ſuppos'd to be the beſt Gardeners in *England* (the Art being in its Infancy, to what it is now) were imployed by the *Nobility and Gentry of England* to lay out and plant their Gardens in that *regular, ſtiff, and ſtuft up Manner* in which many yet appear.

And as *Gentlemen*, in thoſe Days, were but ſlightly acquainted with the Pleaſure of Gardening, they were the eaſier impoſed upon: Their Gardens were *crowded* with Ever-Greens and other Plants, ſo that they had more of the Aſpect of a *Nurſery*, than a *Garden of Pleaſare*: But whether this over and above thick Planting proceeded from the Faſhion of thoſe Times, the Ignorance of the Deſigners, or the Advantages that might accrue from the greater Sales of their Plants, I am not able to determine.

And beſides, their ſtiff regular Plans were always ſtuff'd up with *trifling flower Knots, Parterres of Cut-work, Embroidery, Wilderneſſes of Ever-Greens*, and ſometimes of *Foreſt Trees*, (tho' very rarely, for their Nurſeries then abounded moſt with *Yews, Hollies*, and other *Ever-Greens*) whoſe Walks ever had a *niggard Breadth*: So that after a few Years the Growth of the Plants were ſuch that they were hardly paſſable.

Their *Wilderneſſes* and *Groves* (when they planted any) were always placed at the moſt remote Parts of the Garden: So that before we can enter them, in the *Heat of Summer*, when they are moſt uſeful, we are obliged to paſs thro' the *ſcorching Heat of the Sun.*

Indeed, 'tis oftentimes neceſſary to place *Groves* and open *Wilderneſſes* in ſuch remote Parts of Gardens, from whence *pleaſant Proſpects are taken*; but then we ſhould always take care to plant *proportionable Avenues* leading from the Houſe to them, under whoſe *Shade* we might with Pleaſure paſs and repaſs at any time of the Day.

Ther-

There is nothing more agreeable in a Garden than good *Shade*, and without it *a Garden is nothing*.

That fine Terrace Walk at His MAJESTY'S *Royal Palace* of *Hampton Court*, leading from the Parterre to the Bowling-Green next the *Thames*, being naked of Shade, is thereby uſeleſs, when the Sunſhines; as is alſo that of His ROYAL MAJESTYS at *Richmond* next the River. There are divers other fine Walks in *England* that want this natural Embelliſhment of Trees that cauſe FINE SHADE, ſuch as PLATANUS, *Engliſh* ELM, HORSE-CHESSNUT, LIME, *&c.* In whoſe ſtead, to my great Surprize, are planted *regular Yews* and *Holly* only as in Parterres, *&c.*

The very great Exactneſs that was obſerved in the laying out theſe regular Gardens, were often the *Loſs* of many *fine Views*, as well as *ſturdy* OAKS, whoſe *Herculean Aſpects*, one would have thought, ſhould have forbid thoſe *baſe* and *ignorant Practices*. What a Shame it is, to deſtroy a *noble* OAK of two or three Hundred Years Growth, that always produces a *pleaſant Shade*, and graceful Aſpect for the ſake of making a *trifling Graſs-Plot* or *Flower Knot regular*.

Their *Parterres* of *Embroidery*, that conſiſted of *Graſs*, *Sand*, *Shells*, *Brickduſt*, &c. *crowded with Ever-Greens*, were the firſt Cauſe of theſe ſtiff Regularities; which indeed, when uſed, ſhould be uniform; becauſe the Eye being ſtruck with all their Parts at the ſame Time, each oppoſite part ſhould be equal: But afterwards, when we depart from this firſt regular Scene, then all the remaining Parts ſhould conſiſt of *regular Irregularities*: And the plainer *Parterres* are, the more *Grandeur*, for when they are ſtuff'd up with ſo many *ſmall Ornaments*, they *break the Rays of Sight*, and the whole appears a Confuſion.

Thoſe great *Beauties of Nature*, HILLS and VALLEYS, were always levelled at very great Expences to complete their Regularity, or otherwiſe I may juſtly ſay, *the total ruin of the Gardens*. And their *Baſins*, *Canals*, and other *Pieces of Water*, had always a very *mean Latitude* to their Length, as well as *improper Figures*, broke into many Angles which deſtroy the Beauty of fine Water.

Their GROVES (whenever they planted any) were always regular, *like unto Orchards*, which is entirely wrong; for when we come to *copy*, or *imitate Nature*, we ſhould trace her

Steps

Steps with the greateſt Accuracy that can be. And therefore when we plant *Groves of Foreſt or other Trees*, we have nothing more to regard, than that the outſide Lines be agreeable to the Figure of the Grove, and that no three Trees together range in a ſtrait Line; excepting now and then by Chance, to cauſe Variety.

And ſince *Parterres* are moſt beautiful when *entirely plain*, I therefore recommend the removal of all Kinds of Ever-Greens from thence, and to have no more *Gravel Walks* about them than are neceſſary for Uſe. Whoever has ſeen thoſe *grand* and *beautiful* PLOTS or PARTERRES *of Graſs* in the Gardens belonging to HAM HOUSE in *Surrey*, oppoſite to the *Honourable* JAMES JOHNSTON at *Twickenham*, will agree with me herein; and were thoſe eight Plots, or Parterres, laid into *two* only, they would be the *moſt grand* of any in *England*; more eſpecially if that Grove of *Foreſt Trees*, joyning to them on the *Eaſt*, were taken in and made a part of that Garden.

The *Parterre Garden* at his MAJESTY's *Royal Palace* of *Hampton Court*, towards the *Park*, would have a very *grand Aſpect*, were thoſe *trifling Plants of Yew*, *Holly*, *&c.* and their Borders taken away, and *made plain with Graſs*. So alſo would the other *Parterre*, looking to the River *Thames*.

Beſides all the aforeſaid *erroneous Practices* in the laying out Gardens, I could mention divers others, almoſt without end; but as what has been hitherto ſaid is fully ſufficient to demonſtrate how little the laying out of Gardens has been underſtood, I ſhall therefore conclude on this Point with one other *very great Error* that's often committed, and even at this time, which may not be unneceſſary for my Readers to take Notice of, *viz.* When the Situation of Gardens ſuch, that the making of *Slopes* and *Terraces* are neceſſary, or cannot be avoided, they not only leave them *naked of Shade* as aforeſaid, but *break their Slopes* into ſo many Angles, that their *native Beauty* is thereby deſtroy'd. Thus if by waſte Earth a *Mount* be raiſed *ten* or *twelve Feet high*, you ſhall have its Slope, that ſhould be entire from top to bottom, broken into three, if not four ſmall *trifling ones*, and thoſe mixt with Archs of Circles, *&c.* that ſtill adds to their ill Effects: So that inſtead of having one *grand Slope* only with an eaſy Aſcent, you have three or four ſmall ones, that are *poor and trifling*.

And

And the only reaſon why they are made in this Staïr or Step-like manner, is firſt to ſhew their Dexterity of Hand, without conſidering the ill Effect; and laſtly to imitate thoſe *grand Amphitheatrical Buildings*, uſed by the *Ancients*, of which they had no more Judgment, than of the excellent Proportions of Architecture that was uſed therein, when thoſe noble Structures were firſt erected.

In this low mean Manner I find ſome *Slopes* made at the Head of his MAJESTY's *Canal* and *Mount* next the *Thames* at *Richmond*, which *Canal* is much *too narrow* for its Length: I alſo find the Plantation of *Foreſt Trees* on each Side thereof, not only *broken in the middle* without a Reaſon for ſo doing, but *ſtiff* and *regular* in their Situations, without any Regard to that beautiful Order, which *Nature* obſerves in all ſuch rural Operations.

I obſerve the like *Error* in the *Slopes* of the Garden of the *Honourable Mrs.* HOWARD at *Twickenham*, being view'd at the River *Thames*, and the ſame at *General Biſſet*'s Amphitheatre (as called by its Architect) in his Garden at the ſame Town, as well as in that of the *Honourable John Gumley*'s at *Iſleworth*, and many other Gardens too tedious to mention.

When very large Hills of great perpendicular Heights are to be cut into *Slopes* and *Terraces*, then we may juſtly endeavour to imitate thoſe grand Structures, (whereon their Gladiators exercis'd) by cutting them Concave, Convex, *&c.* as thoſe looking towards *Fair-Mile Heath*, in the Gardens of his *Grace* the DUKE of NEWCASTLE *at his Grand Seat of Claremont*; but in ſmall Elevations they are poor and trifling, and therefore not to be uſed.

Having duly conſider'd theſe erroneous Practices, and what a great pity it is that *Gentlemen* ſhould be thus led on for want of being furniſhed with Deſigns that are *truly Grand and Noble*, after *Nature's own Manner*; I thought that if I communicated ſome few in that Way, I might do no inconſiderable Service to my *Country*, nor Prejudice to any of my *Brother Gardeners*.

This Method of *laying out Gardens*, after the manner exhibited in the following Plates, being *entirely New*, as well as the moſt *grand* and *rural*; I have thought it neceſſary, not only to lay down all the moſt uſeful *Elements of Geometry*,

neceſſary

neceſſary to be well underſtood by every *good Gardener* that's imployed in *making and laying out Gardens*; but the manner of raiſing and planting all ſorts of *Fruit* and *Foreſt Trees*, *Ever-Greens*, and *flowering Shrubs* alſo; together with the right Ordering, and Cultivation of all ſuch Vegetables are raiſed in the *Kitchen Garden*. All which are handled at large in the firſt, ſecond, third, fourth, fifth, and ſeventh Parts.

The ſixth Part contains *general Directions* for the laying out, and planting of Gardens in the manner aforeſaid, exemplified by twenty eight Folio Plates.

Plate I. contains all the Geometrical Diagrams of the Problems contain'd in the firſt Part, with an *octangular Lawn*, of which hereafter.

Plate II. is the *Plan* of a *Fruit Garden*, containing three quarters of an Acre, planted with the beſt *Wall*, *Eſpalier*, *Dwarf*, and *Standard* Fruits now extant in *England*.

Plate III. is the Deſign of a *rural Garden*, after the new manner, where the front of the Houſe opens upon a fine *large plain Parterre*, environed with an eaſy agreeable *Slope* and proportionable Verges of Graſs; adorn'd with *Apollo*, *Minerva* and *Pallas*, the *ſeven liberal Arts*, *Mercury* and *Pytho*.

The Goddeſſes *Minerva* and *Pallas*, to be placed at A and B, *Apollo* at C, the *ſeven Sciences* at D, E, F, G, H, I, K, and *Mercury* and *Pytho* at L and M. In the Center of this *Parterre* is an *octagon Baſin of Water* which may be adorn'd with *Neptune*. This open *Parterre* is planted on the Sides P. Q. with double Lines of *Pines* and *Scotch Firs*. The *Terrace* S. S. with *Platanus*. The little Groves R. R. with *Lime Trees*. The open Grove O with *Horſe-Cheſnuts*, and N with *Engliſh Elm*. The middle or center excepted, which are Standards of *Scotch* Firs. T, T. with *Cedars of Lebanon*, *Cyprus*, and *Lignum Vitæ*. The Avenue V. V. with *Platanus*: The Groves Y, with Standards of *Holly*, *Yew*, *Bay Tree*, *Laurel*, *Ever-Green*, *Oak*, *Box* and *Phillyrea*. All which Trees throughout theſe ſeveral Plantations are planted at their Bottoms, with *Honey Suckles*, *Sweet Briers*, *white Jeſſamine*, and the ſeveral *Sorts of Roſes*: And about the Stem or Body of every Tree are cut Circles about fourteen or ſixteen Inches in Breadth ſown with *Dwarf Stock*, *Candy Turf*, *Pinks*, *Sweet Williams*, *Catch-fly*, *&c.* which make no little Addition to the Beauty of our Plantations.

The

The Groves N O are adorn'd with *Sylvanus* God, and *Ferona* Goddeſs of the Woods. The Walks about the two Canals, and the Centers Z Z with *Apollo* and the *nine Muſes*; the Cabinets X, X, with *Ceres* and *Flora*, and V, with *Harpocrates* God, and *Agerona* Goddeſs of Silence. And the other Statues in private Cabinets, with *Nymphæ* Fairies of the Woods, *Actæon*, *Diana*, *Eccho*, *&c.* and the large circular plain W. is open without a Statue: But if any Gentleman ſhould be inclinable to place one in that Center, it ſhould be *Hercules ſlaying Hydra.*

The *Serpentine*, and ſtrait lined Walks within the Plantations of Wood or *Wilderneſs Work*, are planted with Standards of *Oak*, *Beach*, *Elm*, *Lime*, *Maple*, *Sycamore*, *Hornbeam*, *Birch*, *Platanus*, *Wicky* or *Quick-beam*, *Alder*, *Poplar*, *Withy*, and the *weeping* or *mourning Willow* that was brought from *Babylon*, and now in great Plenty and Perfection in *England*. Particularly, in the Gardens of the late *Thomas Vernon* Eſq; at his Seat of *Twickenham Park* in *Middleſex*. The Diſtances that thoſe ſeveral Sorts of Foreſt Trees are planted at, and the Soil they delight in, are fully handled in the following Work.

The Hedges that are planted between the aforeſaid Trees which form the Sides of the Walks are of *Engliſh*, *Dutch* and *French Elms*, *Lime*, *Hornbeam*, *Maple*, *Privet*, *Yew*, *Holly*, *Arbutus*, *Phillyrea*, *Norway Fir*, *Ilex*, *Bay*, *Laurel*, *Laurus-Tinus*, *Piracantha*, *Juniper*, and the *Engliſh Furze*; and indeed, a beautiful Plantation ſhould not only be adorned with entire Walks and Hedges of Trees of all Sorts, as well Fruit as others; but intermix'd together in many parts, as if Nature had placed them there with her own Hand. The *agreeable Mixture of Fruits in a Wilderneſs*, cauſes great Variety and Pleaſure, as well as Profit: In the *Spring*, when their beautiful Bloſſoms appear, they then exceed all other Plants, and particularly the *Miraba'on Plumb* and *Almond*, of which I adviſe *Gentlemen* to plant entire Walks; for they not only make the moſt beautiful Appearances in the *Spring*, which hold for ſome Time, but afterwards are very pleaſant, both in their Leaf and Fruits: As likewiſe are all our other Fruits, ſuch as *Plumbs*, *Pears*, *Apples*, *Cherries*, the *Bruxel Apricot*, *white and blue Figs*, *Grapes*, *Mulberries*, *Quinces*, *Medlars*, *Services*, *Walnuts*, *Cheſnuts*,

Philberds, *Berberrys*, *Gooſeberries* and *Currants*: And altho' they may not be in ſuch great Perfection, as thoſe that are planted at greater Diſtances in the free open Air, as in *Kitchen* and *Fruit Gardens*, yet in *kind Summers* they will not be much behind them; ſo that from Plantations of this Kind, *Gentlemen* will not only be entertained with the Pleaſures that ariſe from them, throughout the ſeveral Stages of their Growth, but receive ſuch *Plenty of Fruits*, as to make *large Quantities* of *Wine*, *Cyder*, *&c.* for the Service of their Families.

The Borders of each Walk are planted with *Violets*, *Primroſes*, *Snow drops*, *&c.* as directed in the 22 and 23 Sections. Part V.

The Quarters are filled up with Standards of the aforeſaid Kinds, planted at proper Diſtances, and under them by Plants of *Laurel*, which *thrive beſt in the Shade*, and Flowers of a ſtrong Growth, as directed in Sect. 23. Part V.

FLOWERING SHRUBS are very beautiful when planted in the Wilderneſs as directed in Sect. 21. Part V. which are not to be omitted, if we intend to have our Garden complete.

Our ſeveral Plantations being thus performed, we are, at coming into the Garden, entertain'd with a *Plain* (but *Grand*) *Parterre* of *Graſs and Water*, enriched with *Statues* agreeable to their Situations, from which, on the right and left, we look into two *pleaſant Groves of Foreſt Trees*, which complete the *firſt Scene*, at our coming into the Garden; then through the Walks P R, or *Groves* N O, we paſs in the Shade to V, the Entrance into the *Grand Avenue* V, V, where on a ſudden we are entertain'd with *two pleaſant Canals* enrich'd with *Statues*, and *Groves of Ever-Greens*, and coming from thence to the open plain W, we behold a pleaſant croſs Walk, planted with Standard Trees of all the *Varieties of Ever-Greens*, which terminate in Cabinets, adorn'd with *Ceres* and *Flora*.

If we enter the Wilderneſſes at b b, *&c.* we are led through their *pleaſant Meanders*, with the agreeable Entertainments of *Flower Gardens*, *Fruit Gardens*, *Orangerys*, *Groves*, of *Foreſt Trees*, and *Ever-Greens*, *Open-plains*, *Kitchen Gardens* *Phyſick Gardens*, *Paddocks* of *Sheep*, *Deer*, *Cows*, &c. *Hop Grounds*, *Nurſeries* of *Fruit* and *Foreſt Trees*, *Ever-Greens*, &c. *Vineyards*, *Incloſures* of *Corn*, *Graſs*, *Clover*, &c. *Cones* of *Fruit Trees*, *Foreſt Trees*,

Trees, Ever-Greens, Flowering Shrubs, Baſins, Fountains, Canals, Caſcades, Grottos, Warrens of *Hares* and *Rabbets*, *Aviaries, Manazeries, Bowling-Greens*; and thoſe rural Objects, *Hay-Stacks* and *Wood Piles*, as in a Farmer's Yard in the Country. Which ſeveral Parts are diſpoſed of in ſuch a Manner, and Diſtance, as not to ſee, or know of the next approaching, when we have ſeen the firſt, ſo that we are continually entertain'd with *new unexpected Objects at every Step we take*; for the Entrances into thoſe Parts being made intricate, we can *never know when we have ſeen the whole.* Which (if I miſtake not) is the true End and Deſign of *laying out Gardens of Pleaſure.*

By this Method of laying out Gardens, thoſe that are but ſmall, will be made to appear *as very large ones*, and thoſe that are ſpacious and large, *Grand* and *Noble.*

If we imagine that the Avenue B, Plate III. takes its Beginning from an *open Plain* or *Lawn* lying before a Houſe, as the *Avenue* V, doth of Plate II. from the plain Parterre there deſcribed, we have another Deſign that is *Grand and Noble*, which is ſuppoſed to be planted in the Manner aforeſaid, the Walks about the Canal excepted, which ſhould be of *ſtately Pines*, and the Thickets B and D, which finiſh the two croſs Views, ſhould end in a *Mixture of Ever-Greens* back'd with *lofty Pines* behind them.

The *Groves* E, and F, F, that terminate the Water, have a much finer Aſpect being planted in that *rural Manner*, than when ranged in Lines like a *Cherry* or *Apple Orchard*, as before noted in the Beginning of this Introduction.

Plate V. is a third Deſign of an *Avenue* with its *Wilderneſſes* on each Side, wherein is contain'd great Variety of Walking. The *Avenue* B, D, having its *Canal* terminated at both Ends with *Groves of Foreſt Trees*, is ſomething out of the *common Road*: But when the Bodies of ſuch Trees are kept prun'd up about twenty Feet high, the Water makes a fine Appearance, being view'd through them; as alſo have diſtant Hills, *&c.*

The Walk E F, is ſuppoſed to be a *Terrace* from whence we have a fine View over the Country, which is planted with *Platanus*, or *Engliſh Elms*, that always afford a pleaſant Shade. In this Manner there are many *noble Walks* in *England* want-

to be planted, to render them pleaſant at all Times.

Plate VI. is a fourth Deſign, containing *ſtrait*, *angular*, *circular*, and *rural Walks* after a different Manner from the preceding.

Plate VII. conſiſts of four ſeveral Deſigns for *Wilderneſſes* and *Labyrinths* wherein A A, *&c.* are *Arbors*, or Places of Repoſe.

Plate VIII. is an Improvement of that *grand Labyrinth at Verſailles*, wherein all the ſtrait Walks are as they now ſtand, and the curved or ſerpentine Walks B B, excepted with their *Groves*, *Cabinets* and *Statues*, are Additions that may be made to that beautiful Place. *This I thought fit to communicate, as being the fineſt Deſign of any I ever ſaw.*

Plate IX. is an Improvement of a *beautiful Garden at Twickenham*, ſituated on the *River Thames*, which paſſes by the Line E F, and has a free communication with the Canals X and Z. That of X, continues the View of the Walk I H, away to X, and from thence over the *River Thames*, and there terminates in a pleaſant Wood. At R, there is a *Ha, Ha*, of Water, which is a Fence to the Garden from the Road, and admits of a *free View*, which Iron Gates or Grills cannot do. I mention this to ſhew, that *Hah Ha's* ſhould be made in every part of a Garden from whence good Views may be had.

The Earth that came out of the *Ponds* B, B, raiſed the *Mount* A, from whence is *a very fine View to the Thames*, as well as to *Richmond Hill, Peterſham, &c.* and underneath it is a very good Ice Houſe.

The Reaſon why I mention this, is to ſhew, that when the *Levels of Gardens are very flat*, and *good Views are loſt* for want of proper Elevations, that then we muſt dig *Fiſh Ponds, Canals, &c.* if the Springs are not too deep; and with their Earth raiſe *pleaſant Mounts, Terrace Walks, &c.* from whence we may enjoy the *pleaſant Views* of the diſtant Countries.

If the Walks leading up ſuch *Mounts* as A were *contracted at their Top* K, to *one third* of their Breadth at Bottom I, that Contraction would cauſe the Walk to appear of a much greater Length than it really is, being viewed at H. But then the aſcending Walk muſt be the whole Breadth at I.

There being a fine View from the Houſe to the River, the

Quarters

Quarters Q Q, muſt be planted with Fruit Trees of a low Growth; ſuch as Apples upon *Paradiſe Stocks, &c.* that will afford great Variety of Pleaſure as well as Profit, and not interrupt the View. The other Parts here offered being *Wilderneſſes, Labyrinth, Groves, &c.* as exhibited, need no further Explanation.

Plate X and XI, are Deſigns for Gardens that lye irregularly to the grand Houſe. In Plate X, the Houſe opens to the *North* upon the *Park* A, to the *Eaſt* upon the *Court* B, to the *South* upon the *Parterre of Graſs and Water* C; and Laſtly to the *Weſt* upon the *circular Baſon* D, from which leads a *pleaſant Avenue* Z X. The *Mount* F, is raiſed with the Earth that came out of the *Canal* E E, and its Slope H is planted with *Hedges* of *different Ever-Greens*, that riſing behind one another of different Colours, have a very good Effect, being view'd from M. I, I, are contracted Walks leading up the Mount. The remaining Parts being obvious need no farther Explanation.

Plate XI. hath its Houſe opening to the *North* upon a *plain Parterre of Graſs*, and to the *South*, upon a *Parterre of Graſs and Water:* From the Terrace E leads an Avenue I F, wherein at D is a *pleaſant Cabinet*, from whence we have five different Views, of which the Middle one through a *rural Grove* of Foreſt Trees, over a *Canal of Water*, terminated with the ſemi-circular Grove of *Ever-Greens*, is very pleaſant.

The Walk P Q is ſuppoſed to be a *pleaſant Terrace*, planted with Foreſt Trees for Shade, in equal right Lines; but the Walk R S, is planted rural after *Nature's own Manner.* The reſt being very eaſy to underſtand, need no farther Explanation.

It is to be obſerved in theſe two Plans, that there's no regard had to the *Regularity* of the *Bounds of thoſe Gardens*, which hitherto were ſuppoſed impoſſible of making good Gardens, when in fact they make the moſt beautiful.

Plate XII. is the Deſign of a ſmall Garden ſituated in a *Park*, where the Houſe to the *North* opens upon *a noble circular Baſin of Water* B, in the *Park*, and to the *South*, on a *grand Parterre of Graſs*, from which over the *Canal* you have a boundleſs View into the Country.

The ſeveral *Avenues* and *Groves* contain'd in this Deſign, illuſtrate

luſtrate the great Beauty thereof, without any Regard had to the *Wilderneſſes, Labyrinths, &c.* which are very fine in their Kind alſo. The other Parts being plainly exhibited, need no further Explanation.

We having thus paſſed through all the moſt pleaſant Parts of a *delightful rural Garden,* we muſt now ſuppoſe, that we are entering from X Y, of Plate III, at Z of Plate XIII, where we ſurprizingly behold a *pleaſant ſemi-circular Lawn*, from which the *grand Avenue* V, V, of Plate III. is continued to H, *&c.* throughout the whole Eſtate.

And we are here again in every of its Parts entertain'd with *different Views, open Plains, Groves, Thickets , open* and *private Fiſh Ponds,* and in brief every Thing that's pleaſant.

From Plantations of this Kind, time would produce vaſt Quantities of Timber to the great Service of our Country and Improvement of Eſtates.

Plate XIV. is another Specimen of a *Park,* after a different, but *grand and noble Manner*, where its Iſland is laid out in *rural Walks* and *Cabinets,* and the other Parts embelliſh'd after *Nature's own Rules,* which is diſcoverable at firſt View.

Plate XV. is the Deſign of a *Garden* and *Wilderneſs in an Iſland,* lying before the View of *a Houſe, Terrace, &c.* B is *a Temple of View* erected on a *double Mount,* called (tho' improperly by *Gardeners,* an *Amphitheatre*) where 'tis to be obſerved, that altho' the Slopes thereof are broke by the Angles, yet 'tis in ſuch an agreeable *grand Manner*, that they have a *noble Aſpect.*

The other Parts being eaſily underſtood at View, need no further Explanation.

Plate XVI. contains great Variety of *Lawns,* or *Openings,* before a *grand Front of a Building,* into a *Park, Foreſt, Common, &c.* with an elegant *Cabinet* in the middle of a *Thicket,* on the top of a Hill, in whoſe Center at A, is ſuppoſed to be erected a ſpacious Building *after the Form of a Temple,* from whence fine Views may be ſeen about the *Horizon.*

Plate XVII. contains the Deſign of a *Fountain* and *Caſcade* after the *grand Manner at Verſailles.* From whence we paſs thro' thoſe pleaſant ſhady Walks B B, to other Parts of our Gardens.

When

When Figures of *Shell-work* are erected in the midſt of *Fountains*, we receive a double Pleaſure of a *Fountain* and *Caſcade* alſo, by the Waters agreeably murmuring down the rocky Shells.

Plate XVIII, contains divers curious *Frontiſpieces of Trelliſs Work* for the Entrances into *Temples of View*, *Arbors*, *ſhady Walks*, *Alcoves*, &c.

Plates XIX, XX, and XXI, are Views of *the Ruins of Buildings*, after the *old Roman manner*, to terminate ſuch Walks that end in *diſagreeable Objects*; which *Ruins* may either be *painted upon Canvas*, or actually built in that Manner with *Brick*, and *cover'd with Plaiſtering* in Imitation of Stone.

And ſince we are to build no more thereof than as much of the Shell, as is next to our View, I therefore recommend their Building before their Painting, not only as the *moſt durable*, but *leaſt expenſive* (if the Painting is performed by a skilful Hand) and much more to the real Purport intended.

To demonſtrate what Effects they have when placed to terminate *Avenues*, *Walks*, *&c.* I have put one of them at the end of an *Avenue* in Plate XXII, which being viewed with one Eye through our Hand, or a piece of Paper roll'd up, ſo as to look through the ſame, you will behold its agreeable Effect with abundance of Pleaſure. In the ſame Manner, the ſhady Walks of the preceding *Plates* are to be ſeen, and not according to the common way of viewing Objects with both Eyes at once.

The ſix laſt Plates at the end hereof, are Deſigns for *Kitchen Gardens*, of which the firſt is divided into equal Quarters, wherein is expreſs'd the Quantity of each Vegetable that is neceſſary for the Service of a *Nobleman's Family*, as is alſo Plate II, and III. The *Italick Figures* denote the breadth of each Walk, as 6 ſignifies ſix Feet, 15 fifteen Feet, *&c.*

Plate VI. is the Deſign of the *Kitchen and Phyſick Garden*, with its Quarters environ'd with *Eſpaliers of Fruit*. The Deſign of this Garden is for the Uſe of Families, which require many Herbs for Diſtilling, as well as for the Uſe of the Kitchen, wherein the neceſſary Quantities are nearly adapted to the Uſe of moſt Families.

Plate V. is the Deſign of a *Kitchen Garden* containing *one Acre, half,* and *twenty Poles,* and Plate III, another of *three Rood* and *twelve Pole* only, fit for leſſer Families than the preceding. But as the Deſign of theſe Plans are *more to inſtruct in the Forms of Kitchen Gardens,* than their Quantities of Ground, or Herbs of each Kind as they may beſt approve on; therefore every one is at his Pleaſure to ſow and plant of each Sort of *Herbage, Roots, Pulſe, &c.* ſuch Quantities as are neceſſary for their Uſe.

For the *Temperatures,* and *Medicinal Virtues* of the *Kitchen* and *Phyſick Herbs* contain'd in the laſt Part, I am obliged to that laborious *Herbariſt Gerrard*; which being well underſtood will prove of very great Service to us, in compoſing our Sallads at all Times of the Year, ſuitable to every ſtrong or weak, hot or cold Stomachs, that are found in the different Conſtitutions of People.

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(1.) For Diſtilling.

Angelica, Balm, Cammomile Flowers, Carduus Elicampane, Lavender, Liquoriſh, Summer Marjoram, Marigolds, Mint, Poppy, Tea Sage, Tanſie and Wormwood.

(2.) For the Kitchen.

Summer Marjoram, Marigolds, and Mint.

A Table of aromatick Herbs.

Angelica, Anniſeed, Balm, Cammomile, Chervil, Clovegilliflower, Dill, Hyſſop, Lavender, Marjoram, Marigolds, Mint, Parſley, Southernwood, Tanſie and Thyme.

Sweet Herbs for Kitchen Uſe.

Hyſſop, Marjoram, Marigolds, Mint, Parſley, Penny-Royal, Savory, and Thyme.

Soup Herbs for Kitchen Uſe.

Aſparagus, Beet, Borage, Cabbage, Carrot, Endive, Lettuce, Leeks, Winter Savory, Marjoram, Onions, Peaſe, Sellery, Spinage, Sorrel, and Turnip.

Herbs for Edgings in a Kitchen Garden.

Hyſſop, Lavender, Spike and Cotton, Rhue, Sage and Thyme.

ERRATA.

PAGE 3. Problem. 5. Line 2. read *Interval.* p. 12. Paragraph 3. l. 1. r. *deſcribe.* p. 34. parag. 3. r. *that naturally.* p. 38. l. 9. r. *that are good bearers,* and l. 10. r. *that are truly vigorous.* p. 39. l. 2. r. *therefore that you may not.* p. 48. r. *Boncretien.* r. D° *in* p. 53, 54. p. 54. r. *ruſſelet, and note that Cuiſe-madam is a ſummer fruit.* p. 55. *Blackpear of* Worceſter *and* Parkinſon's *Warden are the ſame fruit.* p. 56. r. *Kirton Pippin.* p. 57. *the early Flanders and Flemiſh Cherries are the ſame fruit.* p. 59. rule 5. r. *all that grow.* p. 60. rule 8. r. *that are in perfect health.* rule 13. l. 5. r. *to form the concave.* p. 64. r. June. p. 65. r. *Ruſſelet.* p. 73. r. *the beſt ſeaſon to prune the Fig, is the beginning or middle of* June, *and that the direction* p. 73. *is after the old method.* p. 77. r. *primordian.* p. 78. r. *Parterres.* l. 4. parag. 5. *for wonderfully* r. *much.* parag. 6. l. 4. r. *kernels that are ſaved.* p. 79. Sect. 12. l. 12. r. *thoſe that are.* p. 80. parag. 5. l. 3. r. *and in* April *when they begin.* p. 84. r. *Inkeward.* p. 85. l. 11. r. *cold winds, and* l. 2. Sect. 14. r. *that were.* p. 89. l. 6. r. *not admitting.* p. 90. parag. 4. l. 4. r. *garden.* p. 91. l. 5. r. *the ſoil they delight in.* p. 101. Corol. 19. l. 1. r. *terrace.* p. 102. parag. 3. l. 5. r. *than ſtewards, butlers,* &c. p. 105. l. 12. r. *primordian.* parag. 4. l. 14. r. *Ruſſelet.* p. 106. l. 14. r. *la Royal.* l. 22. r. *Orleance.* l. 30. r. *Royal d'hyver.* p. 110. l. 1. r. *that are excellent good.* p. 115. l. 9. r. *that are.* parag. 5. l. 2. r. *beſt when planted.* p. 118. Sect. 2. l. 2. r. *ſuch as is deep.* p. 124. r. *conduit joiſts,* &c. p. 131. parag. 2. l. 2. r. *if ſell'd and ſold.* p. 132. parag. 3. l. 9. r. *grow hollow.* p. 153. l. 6. r. *will diſcontinue.* p. 164. Sect. 14. l. 11. r. *water'd in very dry ſeaſons.* p. 168. r. *Maracoc.* p. 169. l. 16. r. *greatly.* p. 174. r. *Lilac.* p. 182. l. 18. r. *their colours.* p. 183. r. *that is of the ſame colour.* p. 194. l. 10. r. *he never ſaw.* l. 12. r. *is not the purpoſe.* l. 16. r. *that is regular.* parag. 6. l. 2. r. *have been.* p. 195. direction 2. r. *with breadths proportionable, and* l. 3. r. *to their lengths of view.* p. 196. direct. 15. l. 5. r. *as the further end.* p. 198. direct. 19. l. 3. r. *on Paradiſe ſtocks.* l. 6. r. *open plain environ'd.* p. 200. direct. 22. r. Trelliſs *work.* direct. 30. r. Plate. 16. p. 203. r. Jupiter, *God of Thunder.* p. 204. r. Hercules, *God of Labour.* Part. VII. p. 8. l. 6. r. *where.* parag. 6. r. *Alleys.* p. 141. l. 18. r. *Clary.*

NEW
PRINCIPLES
OF
GARDENING.

PART I.
Of GEOMETRY.

SECT. I.
Of Lines.

IN Conſideration of the great Uſe as Geometry is of to Gardeners, in furniſhing them with excellent Rules for their ſure and ſpeedy Execution of Surveys, Meaſures, Levels, Drawings, Working, *&c.* therefore I have firſt laid down all the moſt uſeful Principles thereof, and in a very conciſe and familiar Manner.

PROBLEM I.

Fig. I. *FROM a given Point* (m,) *to draw a Right Line* (e z.) *parallel to the Right Line* c b.

DEFINITION I. A Point in Practice is underſtood to be the leaſt ſuperficial Appearance, as can be made by the Point of a Needle, Pin, Pen, *&c.*

DEFINITION II. A Right Line is the neareſt Diſtance between its two bounding Points, as *c b*.

DEFINITION III. Parallel Right Lines are thoſe which do not incline towards one another; and therefore if infinitely continued, would never meet, as *e a* and *c b*.

PRACTICE. Take the neareſt Diſtance from the Point *m*, to the Line *c b*, as *m o*, and on any Part of the Line *c b*, as at *f*, deſcribe an Arch as *h h*; then by laying a Ruler from *m* to the Edge or Convexity of the Arch *h h*, you may draw the Parallel required. For by the firſt, *a d* is equal to *a e*, *d g* equal to *g c*, and *a g* is common to both; therefore *a e* is parallel to *b e*. *Q. E. D.*

PROBLEM II.

Fig. I. *FROM a Point given* (a,) *to draw a Line* (a e) *equal to the given Line* d g.

PRACTICE. From *a* draw *a e* parallel to *d g*, and join the Points, *a d* from the Point *g* draw *g e* parallel to *a d*, and the Line *a e* will be equal to *d g*. Becauſe in the Parallelogram *d e*, the oppoſite Sides *a e* is equal to *d g*. *Q. E. F.*

PROBLEM III.

Fig. III. *A Right Line being given* (a b) *to cut off a Part* (a f,) *equal to the Right Line* d c.

PRAC-

PRACTICE. From *a* draw *a n* at pleaſure, and longer than *d c*. On *a*, with the Interval *d c*, deſcribe the Arch *e f*; then ſhall the Line *f a*, be equal to *c d*; becauſe *f a* is equal to (*a e* and) *c d*. *Q. E. D*

PROBLEM IV.

TO *make an Angle* (a b c) *equal to an Angle given,* (d e f.) Fig. IV.

DEFINITION I. An Angle (called in *Latin Angulus*) is the Corner (*d*,) that is made by the Méeting of Lines, as *f d*, and *d e*, *&c.* which Angle is greater or leſs, according as the Lines lean nearer, or ſtand further off from one another: So the Lines *i d* and *e d* make an Angle leſſer than the Lines *e d* and *f d*, and the Lines *b d* and *e d* greater than *e d* and *f d*, which is called their Inclination. Therefore, when ſeveral Lines have the ſame Inclination, they make equal Angles.

DEFINITION II. Angles are either right-lined, as *i*; ſpherical or curved, as *k*, or mix'd, as *l*. When an Angle is mentioned by three Letters, the ſecond or middlemoſt Letter always denotes the Angle or Angular Point: So *a* denotes the Angle *b a c*, or *c a b*, *&c.*

PRACTICE. Make *a c* equal to *d f*. With any Interval, as *d f* on *d* deſcribe *f e*, and on *a*, with the ſame Opening the Arch *c b*, make *c b* equal to *f e*, and draw *a b*: So ſhall the Angle *a b c* be equal to the given Angle *d e f*, becauſe the Triangle *a b c* is equal-ſided to the Triangle *d e f*. *Q. E. F.*

PROBLEM V.

TO *divide an Angle given* (a) *into two equal Parts.* Fig. V.

PRACTICE. On *a*, with any Iterval, deſcribe the Arch *b c*, and with the ſame Opening on *b* the Arch *f f*, and on *c* the Arch *e e*, croſſing in *d*: Join *d b* and *d c*, and draw *d a*, which ſhall divide the Angle *a* in two equal Parts. For the Triangles *a b d* and

and *a c d* are equal-sided, being Radius's of equal Circles, and *a d* common. Therefore the Angle *c d a* is equal to the Angle *b d a*. *Q. E. F.*

PROBLEM VI.

Fig. VI. FROM *a given Point* (a *or* h) *to let fall or raise a Perpendicular* (a h.)

DEFINITION I. *Perpendiculum*, or Perpendicular, (from the *Latin*, *perpendo*, to hang down,) is a Right Line falling upon a Right Line with equal Inclinations, (as *b a* on *b c*,) where the Angles on each Side (*b a b* and *b a c*) are equal to each other; and therefore are called Right Angles.

PRACTICE. With any Interval make *a c* equal to *a b*, and with the Distance *b c* on *b* describe the Arch *e e*, and on *c* the Arch *f f*, crossing at *h*, join *h a*, and 'twill be the Perpendicular required; for *h b* is equal to *h c*, and *a b* to *a c*, and *h a* common. Therefore the Angles at *a* are equal and right-angled, and *a h* perpendicular. Secondly, on *h*, with any Interval, describe the Arch *b c*, join *h c* and *h b*; divide the Angle *c h b*, (by the preceding Problem,) and the Line *h a* is the Perpendicular required: For the Angles at *a* may be proved to be Right Angles, as before. Therefore, *&c. Q. E. F.*

Fig. VIII. To let fall a Perpendicular from a Point, as at *i*, over or near the End of a Line, draw a Right Line (*i n o*) from the given Point (*i*) to any Part of the given Line, as to *o*, which divide into two equal Parts at *n*, and on *n* describe the Semicircle *i l o*, draw *i l* the Perpendicular required. *Q. E. F.*

To raise Perpendiculars at the End of a Right Line, take the following Ways, *viz.*

First, From *a* raise the Perpendicular *a g*.

PRACTICE. With any Interval on *a* describe an Arch, as (*y c d*,) make *y c* and *c d* each equal to *a y d*; and with the same Opening on *c* describe the Arch *d d*, and on *d* the Arch *c c*, crossing the other in *f*, draw *g a* through *f*, the Perpendicular required.

Secondly, From *h* raise the Perpendicular *h p*.

PRACTICE.

PRACTICE. With any Interval on *h* describe the Arch *i l z*, make *i l* equal to *h i*, and with the same Opening on *l* describe the Arch *i m n o*, make *i o* equal to thrice *h i*, draw *o h*, and 'twill be the Perpendicular required.

Thirdly, From *q* raise the Perpendicular *q v*. Fig. VIII.

PRACTICE. With any Interval of your Compasses place down at a Venture one Foot thereof as at *s*, and with the other describe the Arches *x x* and *w w*; lay a Ruler from *r* to *s*, and 'twill cut the Arch *w w* in *t*; join *t q*, and 'tis the Perpendicular required.

Fourthly, From *a*, Fig. VIII. raise the Perpendicular *a c*.

PRACTICE. Draw a Right Line, as *d e*, and open your Compasses to any small Distance, as from 1 to 2, and thereon prick off ten of those Divisions: Take eight of the said Divisions, and place it from *a* to *b*, with the Interval of 6 on *a*; describe the Arch *f f*, and with the Interval of 10 on *b*, the Arch *g g*, crossing the former in *c*; join *c a*, and 'tis the Perpendicular required. Fig. IX.

When Perpendiculars are to be raised from an Angular Point, (as *n m* from *n*,) open your Compasses to any Interval, as *n h*, and on the Angle *n* describe an Arch, as *g h*; then opening your Compasses to any greater Distance, as *g o*, on *g* describe the Arch *r r*, and on *h* the Arch *o o*, crossing the former in *m*; draw *n m*, and 'tis the Perpendicular required.

PROBLEM VII.

TO divide a Right Line into two equal Parts, by a Right Line, as a b *by* n m. Fig. VII.

PRACTICE. On *a*, with any Interval greater than *a i*, describe an Arch, as *d d*, and with the same Opening on *b*, the Arch *c c*, crossing the first in *n m*; from which Points draw the Line *n m*, and 'twill divide *a b* in the Middle; for *n b* is

equal to the Radius of *n a* and *n i* common, and the Angles at *i* right-angled; therefore the Side *a i* is equal to *i b*. *Q. E. F.*

PROBLEM VIII.

TO *divide any Line* (*as* ab) *in a given Proportion, as* ca, ce.

Fig. X. PRACTICE. *a b, a c,* being drawn at any Angle, draw the Right Line *b c*, and draw *e d* parallel to it; therefore, as *b a* is to *d a*, so is *c a* to *e a*. *Q. E. F.*

PROBLEM IX.

Fig. X. TO *find a fourth Proportional* (bd) *to three given*, viz. ae: ec :: ad : db.

PRACTICE. Join *e d*, and draw *c b* parallel, and continue *a d* to *b*, and *d b* is the fourth Proportional required; for as *a e* is to *e c*, so is *a d* to *d b*. *Q. E. F.*

PROBLEM X.

TO *find a third Proportional* (nm) *to two given*, (zy, yx.)

Fig. XI. PRACTICE. Make *z n* equal to *z y* at any Angle, and join *y n*. Continue *z n* infinitely, and from *x* draw the Parrallel *x m*; *m n* is the third Proportional: For, as *z y* is to *y x*, so is *z n* to *n m*. *Q. E. F.*

PROBLEM XI.

BEtween *two given Lines* (ik, no) *to find a mean Proportion* (ch.)

DEFINITION. A mean proportional Line, is such a Line, whose Length being multiplied into it self, its Product is equal to both the Products of the other two Lines between which it is a mean Proportional.

PRACTICE. Make *d b* equal to *i k* and *n o*, make *d c* equal to *n o*; and from *c*, raiſe the Perpendicular *c h*. Biſect *d b* in *a*, and on *a*, with the Interval *a d*, or *a b*, deſcribe the Semicircle *d h b*, cutting the Perpendicular in *h*; *h c* will be the mean Proportion. For, (*h b*, *h d*, being joined) the Angle *b h d* is right-angled. Therefore *h c* is the mean Proportion between *c b* and *c d*. *Q. E. F.* Fig. XII.

PROBLEM XII.

TO divide a Right Line (b f) *in extream and mean Proportion.*

DEFINITION. A Right Line is ſaid to be divided in extream and mean Proportion, when the Whole is to the greateſt Segment, as the greateſt Segment is to the Leſſer.

PRACTICE. Make *w v* equal to *b f*, and biſect *w v* by *x h*, in *r*; through *b* and *x* draw *s t* and *z y* parallel to *w v*; and through *w* and *v* the Lines *t y*, and *s z* parallel to *h x*; on *t*, with the Interval *t y*, deſcribe the Arch *y n o s*, cutting *h x* in *n*, and *w v* in *o*. Draw *o h*, and on *h* with the Interval *h o*, cut *h x* in *a*, ſo ſhall *h a* be the greater Segment, and *a x* the leſſer; and conſequently *h x* is thereby divided in extream and mean Proportion. Let *x o* be drawn, and with that Interval on *x*, deſcribe the Arch *o c*, and on *b* the Arch *o a*, and draw the Right Lines *o a* and *o c*; then will the Angle *h c o* be equal to the Angles *c x o*, and *x o c*; becauſe theſe two Angles are within, the other without the Triangle *c x o*. Likewiſe the ſame Angle *h c o* is equal to the Angles *o a c* and *a o c* and *o c a* equal to *x o c*; alſo the Angles *o x c* and *c o a* are equal to each other. Therefore the Triangles *x o c*, and *a o c*, have two Angles equal to two Angles of the Triangle *c o a*, and therefore equal-angled. For as *o x* or *o h* is to *o c*, ſo is *o c*, or *o a*, to *a c*. Therefore *o c* or *o a* is a mean Proportional between *h o* and *c a*. On the Right Lines *o x*, *o h*, make *h d* and *x e*, equal to *h c*, and join *d e* and *d c*; then will *d o* and *o e* be equal, and *d e* parallel to *h x*, and conſequently the alternate Angles *d e a*, *x a e*, and *e d a*, *h c d*, are all equal to each Fig. XIII.

each other, and the Rhombus *x e d a* equal to the Rhombus *h d e c.* Therefore the Lines *x e, e c, d a, d h, h c,* and *o a,* are equal to one another. And as 'tis plain, that *o a* is a mean Proportional between *h a* and *c a,* ſo likewiſe is *x a* (equal to *o a*) a mean Proportional between *h a* and *c a*; for 'twill be, as *h a* to *a x,* ſo *a x* to *c a*; and being compounded, as *h a* more *a x,* (that is, *h x,*) to *x a* more *a c,* (that is, *x c* or *h a,*) ſo likewiſe is *h a* to *h c*; therefore *h x* is divided in *c* and *a*; ſo that the whole Line *h x,* a Part *h a,* and the remaining Part *h c,* likewiſe *x h,* a Part *x c,* and the remaining Part *x a,* are continual Proportionals. Therefore *h a* (that is, *h o*) is the greater Segment of the Right Line *h x,* divided in extream and mean Proportion. *Q. E. D.*

N. B. Thoſe Segments may alſo be found as follows: Continue *x h* to *k,* making *h k* equal to *h r*; on *k,* with the Interval *k v,* deſcribe the Arch *v a o,* which will cut *h x* in *a*; ſo will *h a* be the greater Segment. *Q. E. F.*

PROBLEM XIII.

Fig. XIV. *TO find the Center of an Arch (or Circle) given* (g h i) *or to deſcribe a Circle, whoſe Circumference ſhall paſs through three Points given.*

PRACTICE. Join any two, as *h g* and *h i,* biſect each by Perpendiculars, croſſing in *n,* which is the Center; for each Perpendicular is a Diameter, and conſequently the Center muſt be where they interſect.

PROBLEM XIV.

Fig. XV. *TO draw a Tangent* (n h) *from a Point given* (h)

DEFINITION. A Tangent (comes from the *Latin* Word *Tango,* to touch) is a perpendicular Right Line without a Circle falling upon the End of the Diameter, as *n h.*

PRACTICE. Draw a Right Line from *h* to the Center *k,* biſect *h k* in *i,* and thereon deſcribe the Semicircle *k n h,* cutting

ting the Circle in *n*; join *n k*, *n h*, ſo ſhall *n h* be the Tangent required. For the Angle *k n h* is right-angled. *Q. E. F.*

PROBLEM XV.

TO *cut off a Segment* (o s) *from a Circle given, that may receive an Angle equal to an Angle given,* viz. s n o *equal to the given Angle* t. Fig. XVI.

DEFINITION. A *Segment* (*Latin*, from *ſeco*, to cut) of a *Circle*, is a Figure contain'd between a Right Line and any Part of the *Circumference* of a *Circle*, as *o x s*, or *s w o*.

PRACTICE. By the preceding draw the *Tangent r m*, touching in *o*, making the Angle *r o s* equal to *t*; therefore the Angle *s n o* (in the oppoſite Segment) is equal to *t*, ſo that *s w n o*, is the *Segment* required.

PROBLEM XVI.

TO *divide a Right Line* (z a) *into any Number of equal Parts*, (*ſuppoſe ſix.*) Fig. XVII.

PRACTICE. Draw a Line at Pleaſure, as *r s*, and thereon prick off ſix equal Diviſions of any Size, as thoſe at 1, 2, 3, 4, 5, 6. On *s*, with the Interval *r s*, deſcribe the Arch *x x*, and on *r* the Arch *o o*. From *b*, the Point of Interſection, through *r*, 1, 2, 3, 4, 5, *s*, draw Right Lines infinitely; make *b h* and *b i* equal to *z a*, and join *h i*; then will *h i* be *divided* into *ſix equal Parts* by the Lines *b n*, *b n*, &c. *Q. E. F.*

PROBLEM XVII.

TO *divide a Right Line* (z n) *in ſuch Proportion, as another is before divided*, (*as* a b.) Fig. XVIII.

PRACTICE. Draw a Line at Pleaſure, as *r s*, on which prick off the ſeveral Diſtances or Diviſions of *a b*, as *a* 1, 1, 2, 2, 3, 3, 4, 4 *b*; at the Points *n n*, &c. make *s t* and *r t* equal (by the preceeding,) and from, *t* through the Points *n n*, &c. draw

draw Right Lines infinitely, make *t q* and *t w* equal to *z n*, and draw *q w*; then will *q w* (which is equal to *z n*) be divided in such *Proportion* as *a b*. *Q. E. F.*

PROBLEM XVIII.

To describe Spiral or Serpentine Lines, either single, double, treble, or quadruple.

Single Spiral Line. Fig. XIX.

PRACTICE. (1.) Draw the Line 1, 2, at Pleasure, and bisect it in *y*, on which, with half the assigned Distance of the Line, (suppose *a x*,) describe the *Circle v w*, and bisect *v y* and *y w* in *z* and *x*, which are the *two Centers* on which the Line is described, as follows: On *x* describe *v t*, on *z*, *t s*, on *x*, *s q*, and on *z*, *q r*, *&c.* and so in like manner, you may turn the said *Line* about, as often as required.

Double Spiral Line. Fig. XX.

(2.) Draw the Line 3, 4, at Pleasure, and bisect it in *y*, and, as in the preceding, describe the *Circle r w*, and its *Centers x*, *z*, which being done, on the *Center x* describe *w q*, and on *z* describe *r v*; also on *x*, *u p*, and on *z*, *q t*, and *p s*, and, so in like manner, on *x*, the Arches *t o* and *s n*, *&c.*

Treble Spiral Line. Fig. XXI.

(3.) Make the *Equilateral Triangle a b m*, with its Sides, equal to the given Line *x a*, and by PROB. V. divide all the *Angles*, and draw the Lines, *a* 11, *f w*, *b* 7, *i* 8, *m* 9, and *o* 10. On *m* with the *Radius m b*, describe the Arch *b c*, on *a* the Arch *m e*, and on *b* the Arch *a d*; then on *o*, with the Interval *o c*, describe the Arch *c g*, on *f* the Arch *e l*, and on *i* the Arch *d n*. Again on *a*, with the Interval *a g*, describe the Arch *g h*, on *b* the Arch *l* 1, and on *m* the Arch *n v*; then beginning again at *o*, with the Interval *o v*, describe the Arch *v x*, on *a* the Arch *x y*, and on *f* the Arch *y z*, *&c.* and the like of others, to any Number of Revolutions required.

Quadruple Spiral Line. Fig. XXII.

(4.) Draw a Right Line at Pleasure, as *g s*, and bisect it by the Line *i o*, and draw *d c* and *a b*, as also *b c* and *a d*, parallel to the Lines *i o*, and *s g*, at the given Distance of the Lines 5, 6, intersecting each other in *a b c d*, the *Centers*; on which the Lines are describ'd, as follows, *viz.* on *d* describe the Arch *h i*, on *a* the Arch *z y*, on *b*, *n m*, and on *c*, *o p*; then beginning again at *d*, describe *y k*, at *a*, *n l*, at *b*, *p q*, and at *c*, *p f*; and so in like manner may be continued about to any Number of Revolutions required.

PROB-

PROBLEM XIX.

TO *describe a serpentine Line about an Ellipsis.* Fig.XXIII.

PRACTICE. By PROB. IX. SECT. II. describe the *Ellipsis* *a b c d*, according to its *Diameters given*, and extend out the Lines *e g*, *e h*, and *f g*, *f h*, infinitely: Divide *f h* into four equal Parts, and make *f i*, *h k*, *g l*, and *e m*, each equal to one Fourth of *f h*, which Points *i*, *k*, *l*, *m*, are the four *Centers* on which the Line is described as following, *viz.* On *l* describe the Arch *n p*, on *i* the Arch *p o*, on *k* the Arch *o v*, on *m* the Arch *v w*, on *l* the Arch *w x*, and on *i* the Arch *x g*, and so (as before in the *circular Spirals*) this may be continued about as often as required.

PROBLEM XX.

TO *describe with Compasses*, &c. *any rural or irregular* Fig.XXIV. *Curved Line, as* z w m.

PRACTICE. *First*, with a *Pencil* trace out the Line, and at every *Turning*, as *w*, *i*, *h*, make a Point. *Secondly*, in every such *Division* assume another *Point*, as *r*, and by PROB. XIII. hereof describe the Arch *z r w*, and then proceed in like manner to find the *Centers* of the Arches *w i*, *i h*, *&c.* till the whole Line is described as required.

SECT. II.

Of Superficial Figures.

SUPERFICIAL FIGURES, necessary to be understood by *Gardeners*, *&c.* are the *Circle*, *Ellipsis*, *Triangle*, *Square*, *Parellogram*, *Pentagon*, *Hexagon*, *Septagon*, *Octagon*, *Nonagon*, *Decagon*, *&c.* whose *Definitions* and *Constructions* are as follows.

PROBLEM I.

Fig. XXV. *TO describe a Circle of any possible Magnitude required.*

DEFINITION. (1.) A CIRCLE is a *plain Figure*, bounded with one *Line*, called the *Circumference*; in the *Midst* whereof is a *Point*, from whence all Lines drawn to the *Circumference* are *equal*, which Point is called the *Center thereof*, as *a*. (2.) The *Diameter* of a *Circle* is a *Right Line* (*b c*) passing through the *Center a*, terminating at each *End* with the *Circumference*, and dividing the *Circle* into two equal Parts. (3.) The *Radius* of a Circle is the Semidiameter, as *b a*, or *a c*. (4.) A *Semicircle* is the Figure (*b n c*) contain'd between the *Diameter* and half the *Circumference*. (5.) A *Segment* of a Circle. *Vide* PROB. XV. SECT. I.

PRACTICE. A CIRCLE is usually described by the Revolution of a *Right Line*, having one of its Ends fix'd on the *Center*, while the other revolves round the same; as if *d b* was fix'd at *b*, (as the *Joint* of a *Sector*, *Two-foot Rule*, &c.) and to be moved from *d* to *l*, to *n*, to *v*, and to *d*, its former *Position*, the End of the Line *d* would *describe* the *Circumference*, and the *Line* the *Circle* itself. When a *Circle* is described by *Compasses*, the Distance between the two *Points* or *Legs* thereof, is to be considered as the *Radius* or Right Line aforesaid. It often happens, that *Circles* are required to be described where 'tis not possible for the *Radius to move round its Center*, as before; and therefore at such Times observe the following Rule:

Fig. XXVI. *How to describe a* CIRCLE *without the Center being known;* Let *d b g* be the given Diameter, which bisect in *b*, and thereon raise the Perpendicular *b l*, which make equal to *b d*. Continue *b d* towards *f*, and make *f d* equal to two Sevenths of *d b*; on *b*, with the Interval *b f*, describe the Arch *f m* at Pleasure, make *b v* equal to *b l*, or *b d*; on *d*, with any Interval greater than half *d l*, describe the Arches *k k*, *s s*, on *l*, the Arches *i i*, and draw *h b*, cutting the Arch *f m* in *a*; then with the Interval *d c*, or *l a*, on *l* describe the Arch *o o*, on *n* the Arches *p p*, *r r*, and on *v* the Arches *q q*, *t t*, intersecting each

each other in the Points *a, y, w, x*; join the Right Lines *a l, l y, y g, g w, w v, v x, x d, d a*, each of which divide into any Number of equal Parts, as 1, 2, 3, 4, 5, &c. Draw Right Lines from the Diviſions of *h d*, to thoſe of *h l*, from *l y* to thoſe of *y g*, from *g x* to thoſe of *x v*, and from *v w* to thoſe of *w d*, and their Interſections will deſcribe the *Circle* required. *Q. E. F.*

PROBLEM II.

TO divide the Circumference of a Circle into any Number of equal Parts, not exceeding ten. Fig. XXVII.

PRACTICE. By the preceding deſcribe the *Circle a f c g*; draw the *Diameter a e c*, and 'twill divide the *Circle* into two equal Parts; make *a b* and *a d* equal to *a e*, and draw *b d*, which will divide the Circle into *three equal Parts*; draw *f g* at Right Angles to *a c*, and join *f a*, which is the *fourth Diviſion*; on *a*, with the Interval *a f*, cut *a c* in *i*, and join *f i*, which ſhall divide the Circle into *five equal Parts*; the Radius *e a*, *e c*, &c. is the *ſixth Diviſion*, *h b*, or *h d*, is the *ſeventh*; draw *e k* through *o*, and the Line *a k* will be the *eighth*; one Third of the Arch *b a d*, *viz. d l*, is the *ninth*, and *e i* the *tenth* Diviſion. *Q. E. F.*

PROBLEM III.

TO divide the Circumference of any Circle into 360 *equal Parts, or Degrees.*

DEFINITION. A *Degree* is the three hundred and ſixtieth Part of the *Circumference* of any *Circle*, (*be it great or ſmall*;) each of thoſe *Degrees* are divided into *ſixty equal Parts*, called *Minutes*; and each of thoſe into *ſixty Parts* more, called *Seconds*; and ſo to *Thirds, Fourths*, &c. But ſuch Subdiviſions has no Place herein, any further than *Minutes.*

PRACTICE. Deſcribe the *Circle a e b c*, draw the two *Diameters a b* and *e c* at *Right Angles*, and the *Circle* will be divided into four equal Parts; make *a g*, *a n*, each equal to *a d*, as Fig. XXVIII.

as alſo *c m*, *c k*, *b l*, *b h*, *e i*, and *e f*, then will the *Circumference* be divided into *twelve* equal Parts, each containing *thirty Degrees*: Divide *a f*, *a m*, &c. each into three equal Parts, and then will the *Circle* be divided into thirty ſix, each containing ten Degrees. Laſtly, divide each of thoſe Diviſions into ten equal Parts, by the preceding PROBLEMS of SECT. I. and the *Circumference* will be divided into *three hundred* and *ſixty equal Parts*, as required. *Q. E. F.*

PROBLEM IV.

TO find the Center of a Circular Arch, and the whole Diameter of the Circle, of which the given Arch is a Part or Segment.

Fig. XXIX PRACTICE. Let *a b c* be the *Circular Arch* given; aſſume three Points therein, as *a*, *b*, *c*, and by PROB. XIII. SECT. I. find the *Center*, &c. *Q. E. F.*

PROBLEM V.

A Circle being given, to find its Center.

Fig. XXX. PRACTICE. Let *a b c* be the *Circle* given; aſſume therein three Points, as *a*, *b*, *c*, and by PROB. XIII. SECT. I. find the *Center*, &c. *Q. E. F.*

PROBLEM VI.

TO deſcribe an Ellipſis (a e l b k h,) *to any Length given,* (a c d b.)

Fig. XXXI. DEFINITION. An ELLIPSIS (*Greek*) is a Geometrical Figure, comprehended in one only Line, but that not circular, nor having all its Parts equally reſpecting the Center, but two *Focus Points*, as *c*, *d*.

An ELLIPSIS is generated by an *oblique Section* of a *Cone*, and is to be deſcribed divers Ways, as following:

PRAC-

PRACTICE. Divide *a b*, into three equal Parts, at *c* and *d*, with the Interval *a c ;* on *c* deſcribe the Circle *a e d h*, and on *d* the Circle *l b k c*; from *o*, through *c* and *d*, draw *o d l*, and *o c e ;* alſo from *n*, through *d* and *c*, draw *n d k*, and *n c h ;* extend your Compaſſes from *n* to *h*, and deſcribe the Arch *h k*, and with the ſame Diſtance on *o* the Arch *e l*; and thus is the *Ellipſis compleated* as required.

PROBLEM VII.

TO deſcribe an Ellipſis a different Way from the preceding.

PRACTICE. Divide the *Diameter x y* into four equal Parts at *e i m*, with the Radius *x e*; on *e* deſcribe the Circle *e x i*, and on *i* the Circle *i e n m*, and on *m* the Circle *m i y*; at *i* draw *n f* at Right Angles to *x y :* From *f*, through *e* and *m*, draw the Right Lines *f m b*, and *f e a*, alſo from *n*, through *e* and *m* the Lines *n m d* and *n e c :* With the Interval *f g*, on *f* deſcribe the Arch *g n h*, and on *n* the Arch *w f k*, and the *Ellipſis* will be *compleated* as required. Fig. XXXII.

PROBLEM VIII.

TO deſcribe an Ellipſis according to any Length and Breadth given, as h *and* i. Fig. XXXIII.

PRACTICE. Make *a d* equal to *h*, biſect *a d* in *g* by *e f*, at Right Angles ; make *f e* equal to *i*, and *f c*, *f b*, or *e c*, *e b*, equal to *g d* or *g a ;* ſo ſhall *b c* be the Umbilque, or two *Focus* Points ; upon which two *Pins*, *Nails*, &c. being faſten'd, and about them put a *String*, whoſe Ends faſten together in the Point *e*, this *String* being moved about the two *Pins* with a *Blacklead Pencil*, &c. will deſcribe the *Ellipſis*, whoſe *Length* and *Breadth* ſhall be equal to the two given Lines *h i*. *Q. E. F.*

PRO-

PROBLEM IX.

TO describe the same Ellipsis a different Way.

Fig. XXXIV. PRACTICE. Make *a l* and *m b* equal to *s* and *t* at *Right Angles*, as in the preceding; make *l x* and *a y* each equal to *h b*, or *h m*; divide *x h* into three equal Parts, and make *x i* equal to one of those Parts; make *h c* equal to *h i*; with the Interval *i c*, on *i* describe the Arches *t t* and *w w*, and on *c* the Arches *v v* and *z z*, intersecting the former in *g* and *f*; from *f*, through *i* and *c*, draw the Right Lines *f i r*, and *f c q*, as also from the Point *g* the Right Line *g c p*, and *g i h*; On *c*, with the Interval *c a*, describe the Arch *o a o*, and on *i* the Arch *d l d*; extend you Compasses from *f* to *m*, and on *f* describe the Arch *o m d*, as also on *g* the Arch *o b d*, which will *compleat* the *Ellipsis* as required.

PROBLEM X.

TO find the Center and two Diameters of any Ellipsis.

Fig. XXXV. PRACTICE. Within the *Ellipsis* draw at Discretion *two parallel Right Lines*, as *e f* and *g h*; bisect these *Parallels* in *i* and *k*, and draw the Right Line *i k*, which bisect in *l*, the *Center* of the *Ellipsis*, whereon with any *Radius* describe *a Circle*, as *m n o*, intersecting the *Ellipsis* in *p* and *q*; join *p q*, and bisect it in *r*, and draw *r l* to *t* and *s*, which is the longest *Diameter*; through *l* draw *e d*, parallel to *p q*, and 'tis the lesser *Diameter*. *Q. E F.*

PROBLEM XI.

TO describe an Ellipsis according to any Length and Breadth given, without knowing the Focus Points, or by Segments of Circles, as by the preceding Problems.

Fig. XXXVI. PRACTICE. Let *d c* be the longest *Diameter*, and *a b* the shortest; at the Distance of *h b* draw *f i* and *e g* parallel to *c d*, and *e f* and *g i* parallel at *a b*, at the Distance of *h c*, cutting

ting the former in *e f g i.* Divide *a e, a g, b f, d e, d f, c g,* and *c i,* each into equal Number of Parts; the more, the more exact; draw Right Lines from the Diviſions of *a e,* to thoſe of *e d, &c.* as by PROB. I. hereof, and their Interſections will deſcribe the Ellipſis required. *Q. E. F.*

Note, That the longeſt Diameter of an Ellipſis is called, the Conjugate; and the ſhorteſt, the Tranſverſe Diameter.

PROBLEM XII.

TO deſcribe a Figure, call'd an Egg Oval, equal to any Breadth given, as h n.

PRACTICE. Make *a c* equal to *h n,* and biſect *a c* in *b*; whereon, with the Diſtance *a b,* deſcribe the Semicircle *a d c*; on *a,* with the Interval *a c,* deſcribe the Arch *c e,* and with the ſame Opening on *c,* the Arch *a f,* croſſing the former in *g,* completing the *Oval* required. *Q. E. F.* Fig: XXXVII.

N. B. That the Figure thus deſcrib'd, is vulgarly called an *Egg Oval,* tho' in fact, it is not; becauſe the Arches *c e* and *a f* interſect each other, and conſtitute an Angle at *g,* which is contrary to the *Curvature* of an *Ellipſis.* Therefore to deſcribe an actual Egg Oval, proceed as follows, *viz.* Having deſcribed the Figure according to the preceding Way, draw the Line *b g,* which divide in *l.* On *l* with the Opening *l g,* deſcribe the Arch *o g h,* and on *g* the Arch *p l k,* interſecting the former in *r* and *i.* Laſtly draw *l i,* cutting the Arch *c e* in *m, l r* cutting the Arch *a f* in *s,* and on *l,* with the Opening *l m,* deſcribe the Arch *m z s,* which will complete the true *Egg Oval,* as required.

PROBLEM XIII.

TO deſcribe an Equilateral Triangle.

DEFINITION. A *Triangle* is a plain Geometrical Figure, bounded with three Sides, conſtituting three *Angles,* and therefore

fore called a Triangle. When a Triangle hath all its Sides equal, 'tis called an *Equilateral Triangle*, as *e a b.* That Triangle as hath two Sides equal, and the third unequal, is called an *Isoceles Triangle*; and that Triangle whose three Sides are unequal, as *b o i*, is called a *Scalenum Triangle.*

Note, That what is here delivered in relation to the Names of Triangles, is only with respect to their Sides; therefore, when Triangles are mentioned with regard ro their Angles, they are distinguished as following, *viz. A Right-angled Triangle*, is that which has one Right Angle and two Acute Angles, as *g h l* right-angled at *g*, and acute-angled at *h* and *l.* All Angles are measured by an Arch of a Circle, whose Center is the Angular Point; and the Number of Degrees contained in such an Arch, is the Quantity of the Angle.

If the Quantity of the Angle is ninety Degrees, as the Angle 1, 2, 5, 'tis called a *Right Angle*; and when less than ninety Degrees, 'tis called an *Acute Angle*, as the Angle 3, 2, 4; but when the Angle is greater than a Right Angle, containing more than ninety Degrees, such an Angle is called an *Obtuse Angle.*

Figg. XXXVIII. An *Amblygonium Triangle* is that as hath one Obtuse Angle, and two Acute Angles, as *b o i.* An *Oxigonium Triangle* is that as hath all its Angles acute, as *a b b.* In every plain Triangle, *the Sum of the three Angles are always equal to* 180 *Degrees.* In every Triangle, any two of the Lines being taken for two Sides, the other remaining (be which it will) is called the *Base*; therefore any Side of a Triangle may be made the *Base.*

In all right-angled Plain Triangles, that Side as is opposite to the Right Angle, is called the *Hypothenuse*, and the other two Sides its *Legs*; and sometimes one of the Legs is called the Base, and the other (*Cathetus*, a *Greek* Word for) Perpendicular.

PRACTICE. Make *e b* equal to *f g*, and on *e* and *b*, with the Interval *f g*, describe the Arches 1, 1, and 2, 2, crossing in *a*; join *a b* and *a e*, the Triangle required; for as *a b*, *b e*, and *e a*, are Radius's of equal Circles, therefore the Triangle is Equilateral. *Q. E. F.*

PROB.

PROBLEM XIV.

TO make an Iſoceles and Scalenum Triangle. Fig. XXXIX.

PRACTICE. (1) Draw *z x* equal to *v*, and with the Interval *w*, deſcribe Arches croſſing in *y*; join *z y*, *y x*, and 'twill complete the *Iſoceles Triangle* required.

(2) Draw *n p* equal to *l*, and with the Intervals *m c*, on *p* and *n* deſcribe Arches croſſing in *o*; join *n o*, and *o p*, and the *Scalenum Triangle* will be completed as required. *Q. E. F.*

PROBLEM XV.

TO deſcribe a Geometrical Square on a given Line, (z x.)

DEFINITION. A GEOMETRICAL SQUARE, is a Figure which Fig. XL. hath four equal Sides, and the Angles right, as *n m z x.*

PRACTICE. From *x* erect a Perpendicular *x m*, equal to *z x*, and on *m* and *z*, with the Interval *z x*, deſcribe Arches croſſing at *n*, join *n z* and *n m*. *Q. E. F.* For *z x* is equal to *x m*, equal to *m n*, equal to *n z*, and *m z* is common; therefore the Triangles *x m z*, and *m n z*, are equal angled; therefore the Angle *x* is equal to the Angle *n*; but the Angle *x m z* is equal to the Angle *x z m*, and *n m z* equal to *n z m*, each equal to forty five Degrees; therefore *m* and *z* are right-angled, and the oppoſite Sides are parallel. *Q. E. D.*

PROBLEM XVI.

TO deſcribe a Parallelogram (z x y n,) *equal in Length and Breadth, to two given Lines*, p, q.

DEFINITION. A PARALLELOGRAM is a Quadrilateral Figure, Fig. XLI. whoſe oppoſite Sides are parallel; from the Words *Parallel* and *Gramma*, a Figure or Letter.

PRACTICE. Draw $z\,x$ equal to p, and erect the Perpendicular $x\,y$ equal to q, with the Intervals q and p, on z and y describe Arches crossing in n; join $n\,y$ and $n\,z$, and the Parallelogram will be completed. *Q. E. F.*

PROBLEM XVII.

TO describe a Rhombus on a given Line x y.

Fig. XLII. DEFINITION. A RHOMBUS is a Geometrical Figure of four equal Sides, but the Angles are unequal; two opposite ones being Acute, and the other two Obtuse: 'Tis called *Rhombus*, from the *Greek* Word *Rhumbos*, a Fish, called the Turbot, or Glass Quarrels in a Window.

PRACTICE. On y, with the Interval $x\,y$, describe the Arch $x\,z\,n$, make $x\,z$ and $z\,n$ equal to $x\,y$, and join $x\,z$, $z\,n$, and $n\,y$, the *Rhombus* required. *Q. E. F.*

PROBLEM XVIII.

TO describe a Rhomboides, equal to the given Lines a n *and Angle* m.

Fig. XLIII. DEFINITION. A RHOMBOIDES is of the same Derivation as the *Rhombus*, and is a Figure between a *Parallelogram* and a *Rhombus*; from the one it takes its Correspondency of Sides, from the other Proportion of Angles, and therefore is called a *Rhomboides*.

PRACTICE. Draw $b\,f$ equal to n, and (by PROB. IV. SECT I.) the Angle $d\,f\,b$ equal to m, making $f\,d$ equal to a; on b and d, with the Intervals $a\,n$, describe Arches crossing in c, join $c\,d$ and $c\,b$, the *Rhomboides* required. *Q. E. F.*

PROBLEM XIX.

TO describe a Trapezia, equal to the given Lines a b c d *and Angle* e.

DESI-

DEFINITION. The Word *Trapezia* ſeems to come from the *Greek Trapeza,* a Table: 'Tis an irregular Geometrical Figure of *four unequal Sides*, were neither the Sides nor Angles equally correſpond. Fig. XLIV

PRACTICE. Draw *f g* equal to *d*, and the Angle *f g i* (by PROB. IV. SECT. I.) equal to *e*, and make *g i* equal to *c*; on *f* and *i*, with the Intervals *b* and *a*, deſcribe Arches croſſing in *h*; join *h i*, and *h f*, the *Trapezia* required. *Q. E. F.*

PROBLEM XX.

TO frame or make a regular Pentagon upon a Line given.

DEFINITION. A PENTAGON (*Greek*, from *Pente*, five, and *Gonia*, an Angle,) is a Geometrical Figure of five Angles, and all equilateral, and thereby its Sides are all equal, as the Figure *a c b d e.* Fig. XLV.

PRACTICE. Divide *e d* in the Middle at *n*, from which erect the Perpendicular *n h*, equal to *e d*, extend *h e* to *f*, ſo that *e f* may be equal to *e n*; upon the Baſe *e d*, make the Triangle *d c e*, each Side equal to *h f*; on *c* and *d*, with the Interval *e d*, deſcribe Arches croſſing in *b*; as alſo with the ſame Interval on *e* and *c*, deſcribe Arches croſſing in *a*; join *e a, a c, c b*, and *b d*, and the Pentagon will be compleated as required. *Q. E. F. Pentagons* may be deſcribed by PROB. II. hereof. By deſcribing a Circle, and dividing its Circumference into five equal Parts, (as there ſhewn,) and then to draw Lines from one Diviſion to another, will frame a Pentagon as required.

PROBLEM XXI.

TO make a regular Hexagon on a Line given, (de.)

DEFINITION. A HEXAGON is a Geometrical Figure, conſiſting of ſix Angles, from *Hex*, ſix, and *Gonia*, an Angle.

Fig.XLVI. PRACTICE. On *de* (by PROB. XIV. hereof,) make the Equilateral Triangle *dhe*, and on *he* the Equilateral Triangle *hfe*, and on *hf* the Triangle *haf*; continue *eh* to *b*, and *fh* to *c*, making *hc* equal to *fh*, and *hb* equal to *eh*; laſtly, join *ab*, *bc*, and *cd*, and the *Hexagon* will be compleated as required. *Q. E. F.*

PROBLEM XXII.

TO deſcribe a Heptagon on a given Line (HI.)

DEFINITION. A HEPTAGON is a Geometrical Figure of ſeven Angles, from the *Greek Hepta*, ſeven, and *Gonia*, an Angle,

Fig. XLVII. PRACTICE. Biſect HI in C, and from thence raiſe the Perpendicular CM; with the Interval HI, on I deſcribe the Arch 1 2 3 4 5; divide this Arch into ſix equal Parts, and make AB equal to A 1; on B, with the Radius BI, or BH, deſcribe the Circle I C H *m*; laſtly, take the Line HI in your Compaſſes, and ſet off that Length from H to K, from K to L, from L to *m*, from *m* to N, N to O, and join the Right Lines KH, KL, L*m*, *m*N, NO, and OI, they will compleat the *Heptagon* required. *Q. E. F.*

PROBLEM XXIII.

TO deſcribe an Octagon, whoſe Sides ſhall be each equal to a given Line (EC.)

DEFINITION. An OCTAGON is a plain Geometrical Figure, conſiſting of eight equal Sides and Right-equal Angles, from *Octo*, eight, and *Gonia* an Angle.

Fig. XLVIII. PRACTICE. Biſect ED in C, whereon raiſe the Perpendicular *cn*; on D, with the Interval DE, deſcribe the Arch BE, which divide into ſix equal Parts, as before; make BA equal to two of thoſe Parts, and on A, with the Interval AD, deſcribe the Circle DEIFGHLM, wherein ſet round ED, eight Times, and drawing the Right Lines EI, IF, FG, GH,

G H, H L, L M, and M D, will compleat the *Octagon* required. *Q. E. F.*

PROBLEM XXIV.

TO describe a Nonagon, or Enneagon, whose Sides shall be each equal to a given Line, (D L.)

DEFINITION. ENNEAGON, from the *Greek*, a Regular Polygon, or Geometrical Figure, consisting of nine equal Sides, and the like Angles.

PRACTICE. Bisect D L in C, and thereon raise the Perpendicular C H; on L, with the Interval L D, describe the Arch D B, which divide into six equal Parts, as in the preceding; make B A equal to three Parts of the Arch B D; on A, with the Interval A L, describe the Circle L, D, E, F, G, H, I, K, and therein set off the Distance D L, from D to E, from E to F, *&c.* *Q. E. F.* Fig. XLIX.

N. B. That the second Problem hereof may be used when 'tis required, to inscribe a regular *Polygon* within a Circle, *&c.*

N. B. That *Regular Polygons* of any Kind may be inscribed by the following Rule, *viz.*

Divide the Circumference of the Circle three hundred and sixty Degrees, by the Number of Sides in the Polygon, and the Quotient will be the Number of Degrees contain'd in each Side: As for Example,

Let the *Polygon* be a *Decagon*, which is a Geometrical Figure of ten equal Sides, and the like Angles.

PRACTICE

PRACTICE. Divide 360 by 10, the Number of Sides in the *Decagon*, 10) 360 (36, the Quotient or Number of Degrees contain'd in each Side as required.

Having now exemplified all the moſt uſeful Definitions and Problems abſolutely neceſſary to be well underſtood by every good GARDENER, I ſhall in the next Part lay down the true Management and Ordering of *Fruit* and *Foreſt-Trees*, *Evergreen* and *Flowering Shrubs*.

Fig: I. and II.

Fig: III.

Fig: IIII.

Fig: V.

Fig: VI.

Fig: VII.

Fig: VIII.

Fig: IX.

Fig: X.

Fig: XI.

Fig: XII.

Fig: XIII.

Fig: XIV.

Fig: XV.

Fig: XVI.

Fig XVII.

Fig: XVIII.

Fig: XIX.

Fig: XX.

Fig: XXI.

Fig: XXII.

Fig: XXIII.

Fig: XXIV.

Fig: XXV.

Fig: XXVI.

Fig: XXVII.

Fig: XXVIII.

Fig: XXIX.

Fig: XXX.

Fig: XXXI.

Fig: XXXII.

Fig: XXXIII.

Fig: XXXIV.

Fig: XXXV.

Fig: XXXVI.

Fig: XXXVII.

Equilateral

Isoceles

Scalenum

Rightangled

Hypotenuse

Perpendicular

Base

Oxigonium

Fig: XXXVIII.

Fig: XXXIX.

Fig: XL.

Fig: XLI.

Fig: XLII.

Fig: XLIII.

Fig: XLIV.

Fig: XLV.

Fig: XLVI.

Fig: XLVII.

Fig: XLVIII.

Fig. XLIX.

An Octangular Lawn.

Tho Bowles Sculp.

NEW
PRINCIPLES
OF
GARDENING.

PART II.
Of FRUIT-TREES.

SECT. I.
Demonſtrating the Variety of Gardens, their Situation for Fruit, the Nature of Soils, and their ſeveral Improvements by Manures.

THE Productions of *Gardens* being greatly different, are therefore divided into divers *Claſſes*: As, Firſt, the *Kitchen Garden*, whoſe Products is all Manner of *Sallets*, *Herbage*, *Roots*, &c. neceſſary for the *Kitchen*. Secondly, the *Fruit Garden*, which ſupplies the Table every Month in the Year, with

beſt of Fruits. Thirdly, the *Flower Garden*, which gratifies the *Sight* and *Smell* with its Flowers. Fourthly, the *Market Garden*, which produces all Sorts of *Pulſe*, as *Peaſe*, *Beans*, *Roots*, *Sallets*, *Herbage*, &c. (as the Kitchen Garden,) for the Service of *Cities*, *Towns*, &c. Fifthly, *Nurſery Gardeners*, or *Nurſery Men*, who raiſe all Sorts of *Trees*, *Shrubs*, *Plants*, &c. for the Plantation of *Fruit Gardens*, *Parterres*, *Wilderneſſes*, *Groves*, &c. And Sixthly, the *Phyſick Garden*, wherein is cultivated all *Medicinal Plants* for Phyſical Uſes.

Theſe Varieties of Gardens affords no leſs Employment for *Gardeners;* and therefore they are diſtinguiſhed according to that Part of Gardening in which they are employ'd, as the *Kitchen Gardener*, the *Fruit Gardener*, the *Flower Gardener*, or *Floriſt*, the *Market Gardener*, the *Nurſery Gardener*, (or *Nurſery Men*,) and laſtly the Phyſick Gardener; to which Variety may be added, the compleat *Groundworkman* and *Planter*, who *ſurveys*, *deſigns*, *lays out*, and *plants* Gardens in general.

I having in the preceding Parts exemplified the Manner of deſcribing all Kinds of Geometrcial Lines and Figures, abſolutely neceſſary to be well underſtood by every Gardener, ſhall now proceed to Directions for raiſing and planting all Sorts of Fruit, Foreſt, and Timber-Trees, Evergreens, and Flowering Shrubs, as alſo the Time and Manner of Grafting, Inoculating, Pruning, Nailing, Gathering, and Preſerving all the beſt Sorts of Standard, Dwarf, Eſpallier, and Wall-Fruits.

The firſt Thing to be conſidered for the Propagation of Trees, is the *Nature* and *Situation* of the *Soil*, wherein they are to be planted, as *Rapin* obſerves, Book iv. Page 178.

Though to all Plants each Soil is not diſpoſed,
And on ſome Places Nature has impoſed
Peculiar Laws, which ſhe unchang'd preſerves;
Such ſervile Laws Great Britain *ſcarce obſerves.*

The adapting of Fruit-Trees to their proper Soils they moſt delight in, cauſes them to thrive infinitely better, than if they were planted in a Soil, wherein they delight not.

All

All Grounds not all Things bear: The Alder-Tree
Grows in thick Fens; with Sallows Brooks agree;
Aſh craggy Mountains; Shores ſweet Myrtle fills.
And, laſtly, Bacchus *loves the ſunny Hills.*

'Tis obſervable, that the Apple called the Kentiſh-Pippin, will thrive better in *Kent*, than any other kind of Apple; as alſo Codlins, when in divers other Places, neither of thoſe Fruits will thrive, but are ſoon deſtroyed by the Canker; and even amongſt Pear-Trees, I have obſerved, that Summer-Pears will thrive in Land, where Winter-Pears will not.

In order to attain the Knowledge of what Species of Fruits are moſt natural to the *Soil*, where we intend to raiſe or plant our Trees, I adviſe, that Obſervation be made of the different Growth of Trees in the neighbouring Parts, and of Experiments on Variety of Kinds planted in our own Garden.

For various Plants, what Air and Soil is good?
And that, which hurts them, muſt be underſtood.
Warm Air and Moiſture is by Apples *loved;*
But, if to ſtony Hills they are removed,
You muſt not blame them, if they then decay:
Through a crude Soil the Fig *will make its Way.*
If it be not expoſed to the Rude North,
A humid Sand will make the Peach *bring forth.*
The Pear *when it has Room enough to ſpread,*
Where it has Warmth ſufficient over Head,
If it be ſeconded by the wet Ground,
With ſwelling Fruits *and* Bloſſoms *will be crowned.*
The backward Mulberry *chuſes to be dry,*
For conſtant Moiſture is its Enemy;
And a wet Soil the Apple *vitiates;*
The Cherry *deeply rooted, propogates*
It ſelf with Freedom, as in Italy
The thriving Olives *every where we ſee.*
A milder Ground the Lemon *moſt deſires:*
One more ſevere the yellow Quince *requires.*
It is not fit that Apricots *ſhould ſtand*
In a hot Mold; and Cherries *love not Sand,*

No more than Strawberries; *which laſt if ſet*
In Earth that's well ſubdued, if to the Heat
Of the warm Sun expoſed, they ſoon abound
With Juice, their Berries *then grow plump and round.*
Thoſe Hills, which favour BACCHUS, Lemons *ſtarve,*
And Melons, *which a gentler Clime deſerve.*
When a warm Situation Plums *obtain,*
They quickly recompence the Gardener's *Pain.*
RAPIN, Book iv. Page 202.

The beſt Situations for Fruit-Gardens, are the *South*, and thoſe as declines from the South towards the Eaſt, to forty five Degrees. An exact *Eaſt Wall* is not to be diſpiſed; for though the Bud is checked or kept back in the Spring by the Eaſterly Winds, yet it has the Advantage of the whole *Anti-Meridian Sun* in *Summer* and *Autumn*, which diſperſes the cold Dews early in a Morning, and by its Poſition, is defended from the South-Weſt Winds that blows in the *Autumn*, oftentimes *deſtructive to Fruit*. Beſides, the Fruit ripens very well, and oftentimes better than that of a South (Wall or) Situation; for the *Morning Sun* in the *Summer* is the very beſt; and although the Sun departs there, from about Eleven in the Morning, yet the Air being warmed by the Sun, is fully ſufficient in the remaining Part of the Day, to preſerve and continue the ſame Heat, without the Sun-Beams. The Accidents attending this Expoſition, is the *North-Eaſt* and *Eaſterly Winds*, which blaſt *Peach* Trees, and kills other Fruits at the Time of their knitting or ſetting for Fruit. The *South Expoſition* receives the Sun ſoon after Six in the Morning after the Tenth Day of *March*, and continues till near Six at Night.

Its Accidents are the *Eaſt and by South*, &c. Winds which often blight *Peaches*, *Apricots*, &c. as is ſaid before of the Eaſt Expoſition. The *Weſt Expoſition* is bleſt with the *Sun's Rays*, when it has paſſed the *Meridian*, and continues till it deſcends the *Horizon*: The Fruit not receiving the early Warmth of the *Sun*, is generally ten or twelve Days later in ripening, and are ſeldom ſo good as thoſe of the Eaſt Expoſition, but always in greater Abundance, being defended from the *North-Eaſt*; *Eaſt* and *Eaſterly Winas*, which often *blow* in the *Spring*, deſtroying the *Bloom* and *Tender Fruits* of Eaſtern

Expo-

Expoſitions more than thoſe of the Weſt. The *Accidents* attending this Expoſition are *high* and *turbulent Winds*, generally happening at the End of the Summer, as I obſerved before.

The *North Aſpect* is of all others the *moſt cold*, and expoſed to the *North-Weſt*, *North*, and *North-Eaſt Winds*, which are *deſtructive* to Fruit; and although this Expoſition is ſo openly expoſed, yet it produces *Morella-Cherries*, divers Kinds of common *Plumbs*, and even *Duke-Cherries* alſo, at a Seaſon when all others are gone, and in very great Perfection.

Theſe Expoſitions being thus explained, it now remains to ſpeak ſomething of the *Nature of Soils*, proper for Plantations of Fruits; for the diſtinguiſhing whereof there are many Rules; but for ſuch that cannot change their Situation or Dwelling, muſt be ſatisfied with their own Soil, which, if bad, may be improved, as hereafter directed.

I ſhall not here aſſign certain Depths of Soils, wherein we are to *plant*, ſeeing that oftentimes we are obliged to uſe what we can find. 'Tis certain that the deeper Land is in Goodneſs, the better it is for the Trees planted therein.

Some Soils hold *two Foot*, and *two Foot* and *half*, and others one *Foot*, or *nine Inches* in Depth. When Land is very *ſhallow*, that is, when its Depth is leſs than *twenty Inches*, which is a ſufficient Depth for Fruit-Trees, it muſt be raiſed with good Earth brought from other Parts. There are divers Kinds of Land, wherein Trees thrive: As, Firſt, a *light Sandy Land:* Secondly, a *ſandy Loamy Soil*, with *Brick-Earth* at Bottom: And, laſtly, *ſtiff*, *cold*, and *wet Clay*. And beſides all theſe, there are many other Kinds of Lands, as *Marſh Lands*, *Heaths*, *Boggy Grounds*, &c. wonderfully different in their Qualities and Compoſition; ſome being a perfect *Rock* of *Gravel*, others *Clay*, *Chalk*, *Quagmires*, &c. and ſome of all Kinds mix'd together: But above all, for our Purpoſe, the ſecond Kind mention'd, namely, the *ſandy Loamy Soil*, of a *brown Colour*, with a ſtrong *holding Bottom*, is of all others the very beſt for *Fruit* and *Foreſt-Trees*. Of this Sort of Land are the moſt Parts of *Twickenham*, *Iſleworth*, *Brentford*, and other Parts adjacent thereunto.

Chuſe

Chuſe a rich Soil *when you intend to plant,*
Not that which heavy Sand *has render'd faint.*
Avoid low Vales, *which lie between cloſe Hills,*
Which ſome thick Pool *with* noiſome Vapours *fills;*
Where pithy Miſts, *and* hurtful Steams *aſcend,*
Leaſt an ill Taſte *they to your* Fruit *may lend.*
Learn that t'avoid, where deep in barren Clay
The ſpeckled Euts *their yellow Bellies lay;*
Where burning Sand *the upper Hand obtains,*
Or where with Chalk *unfruitful* Gravel *reigns:*
And leſt th' external Redneſs of the Soil
Deceive your Labours, and deſpiſe your Toil,
Deeply beneath the Furrows thruſt your Spade;
Outward Appearance many hath betrayed.
Earth under the green Sward may be encloſed
To a rough Sand, or burning Clay *diſpoſed.*
Still fly that Place where Auſter *always blows,*
And for your Trees that Situation chuſe,
Where in the open Air, *on a Deſcent,*
To bleſs their Growth, *more gentle Winds conſent.*

RAPIN, Book iv. Page 179.

Soils being different in *Contexture*, *Colour*, or *Site*, I have reduced them into three Sorts, *viz.* As, Firſt, *Light, Sandy*, and *Gravel:* Secondly, *Mellow, Loam*, and *Brick-Earth*: And, laſtly, *Stiff*, *Cold Land*, and *Clay*.

The *Manures* proper for thoſe ſeveral Kinds of Soils are as follow: Firſt, For a *looſe ſandy Soil* take of *Mud*, ſcoured out of *Ponds*, &c. and of *ſtrong Loam* an equal Quantity; to which add a third Part of good *Horſe-Dung*, well mix'd together, and it will make an *excellent Compoſt* for *ſandy* or *light Land*. All *Compoſts* may be made in any Quantity; ſo that the Proportion of the Quantities of each Sort is carefully obſerved, and well mix'd.

When that you have mix'd a ſufficient Quantity, caſt it into the Form of a *Leſtal*, and let it be turned three or four Times in the Year, and always kept clean from Weeds; for they exhauſt the *vital Parts* thereof, and at the End of one Year 'twill be fit for Uſe. If to one Rod of Ground be allowed

allowed one *Load* of *Compoſt*, 'twill be a very good Allowance.

Marle (of the blue Kind) is a good *Manure* for *light ſandy Land*; which, if laid on with Diſcretion, will laſt fifteen or twenty Years: For where *Marle* is uſed, the *Poorneſs* and *Depth* of the *Ground* is to be always conſidered. On tolerable good Land may be laid eighty or an hundred Loads to an Acre; and on that as is *barren* and deep, from two hundred to four hundred Loads each Acre.

Clay of the lighter Sort is good Manure for *light ſhelfy Gravel*, or *ſandy Land*; but Care muſt be taken that the *Clay* is not digged in too deep. If an equal Quantity of *Clay* and *Sand* be equally mix'd together, the Compoſt will be a very good Loam.

Cow-Dung is an *excellent Soil* for *hot Lands*, as alſo *Deers*, *Sheep*, *Hogs*, and *Bullocks Dungs*.

Sandy Loams are ſome of the very beſt Lands for *Gardening*, and require but little Help; yet notwithſtanding, *Time* doth eraze out all the Signs and Marks of their *Strength*, which may be reſtored, or greatly improved as follows:

To one Load of *Horſe-Dung* (well rotted) add a Quarter of a Load of *Sea-Sand*, (if to be had eaſy, if not, other Sand,) the ſame Quantity of *Lime ſlacked*, as alſo of *Pigeon Sheep-Dung*, and *Cow-Dung*, half a Load of *Chalk*, beaten ſmall, and half a Load of *Marle*; mix them proportionally together, and it will be a good Compoſt, fit for immediate Uſe.

Chalk and *Marle* makes a good *Compoſt*: To every ſeven Load of *Marle* add ten Load of *Chalk*: If you allow *Marle* in greater Quantity, 'twill make Lands too luxurious.

Secondly, The *Manures* proper for *mellow Loamy* Land, whoſe Bottom is inclinable to *Brick-Earth*, is *Horſe-Dung* well rotted, with ſome *Sea-Coal Aſhes*, mix'd with it, well known to moſt Gardeners.

This kind of Soil is the moſt natural for *Gardens*, *Plantations*, &c. and requires little Help or Improvement, it being *ſtrong* in its *own Nature*, and needs nothing more than the Spade to ridge it in the Winter, to bring it into *Order* and *Culture*.

Thirdly, and *laſtly*, *ſtiff* and *cold Clay Lands* are help'd by divers *Compoſts*. To three Load of the *natural Mold* add

two

two Load of good *rotten Dung*, one Load of *Sand*, two Load of the firſt Spit of a *rich Turf*, *Meadow*, or *Graſs-Ground*, half a Load of *Street-Dung*, or *Sea-Coal Aſhes*, with a ſmall Quantity of *Pigeons Dung*; mix theſe proportionally together, and lay the Compoſt in a Heap, obſerving to turn it once a Month for the Summer Seaſon, and in Winter it will be fit for Uſe. *Pigeons-Dung*, caſt thin upon *cold Lands* early in the *Spring*, is very helpful, eſpecially for *Corn* and *Meadow* Lands: Five Load will dung an Acre. *Sea* and *Drift Sands* are very good Compoſts for *Clay Lands*, making way for the Roots to ſhoot; as alſo doth *Sea-Coal Aſhes*.

Rubbiſh of *Buildings* is very good for the Roots of Trees in *cold Land*; and *Chalk*, broken ſmall, is a good Compoſt: The ſoft *fat Chalk* is the beſt.

Lime is another good Compoſt for *ſtiff Clays*, its Heat cauſing a Fume, and its Tenderneſs makes way for the Roots, to fetch home their Nouriſhment. The *Lime* uſed herein muſt be ſlacked, and as its Heat is great at firſt, therefore muſt be uſed with Diſcretion.

Cold and *ſhallow Land* is beſt manured by the following Compoſt: Take one Load of the *natural Mold*, two Loads of good *rotten Horſe-Dung*, one of *Sand*, or *Sea Coal Aſhes*, and one of *Chalk*, which mix proportionally together, and 'tis fit for Uſe.

N. B. that the oftner *Clay Lands* are dunged, and the *leſs* you lay on at a Time, is the *better*; for Clay is of ſuch a *greedy Nature*, that it ſoon *eats* out the *Dung*, and oftentimes *binds* it, ſo that 'tis of no Uſe.

And beſides the aforeſaid Compoſts, *ſtiff Lands* and *Clays* may be improved by their being *ridged early* in the Winter, by the Help of *Froſts*, *&c.* which will ſo melorate the Ridges, that they will fall down like Aſhes. Beſides, the Winter's Air greatly ſweetens the Soil, by exhauſting and diſperſing the *cold* and *raw* Vapours, which are fully expos'd to the Air, by its being thrown up in Ridges. To explain the Manner of *Ridging*, *Digging*, and *Trenching* of Ground, is needleſs, ſince 'tis well known to every *Gardener*, and *Gardener*'s *Labourer*.

When

When *cold* or *Clay Lands* are troubled with Water, dig Drains to convey it away, with a Deſcent, that the Water may paſs; and inſtead of *Arches, &c.* of *Brick Work,* fill them up ſix or eight Inches with *large Stones,* and over them lay ſmall *Bruſh Green-wood,* and thereon the *Mold.* Thoſe Drains ſo made will convey away the Water, and drain the Lands as deſired.

Of all Sorts of Land for Plantations, none is ſo bad as the *Clay,* eſpecially the *ſtrong Blue, ſtrong White,* or *ſtrong Red;* but when naturally mix'd with Stones, not ſo bad.

Beſides the preceding Soils, *viz. Sand, Loam,* and *Clay,* there are in many Parts two Sorts of *Land,* called *Ruſſet-Grays,* whoſe Temper is between *Sand, Loam,* and *Clay;* of which one Sort is very *ſtrong* and *heavy,* and the other more *lighter,* coming near to the Nature of *Sand.* The *ſtrong* and *heavy* may be meliorated, as the *Clays,* and the *lighter* by the following Compoſition. To one Load of *rotten Dung* add one Load of *Street Cleanings,* one Load of *Lime,* and half a Load of *Coal Aſhes,* or *Drift Sand,* with a ſmall Quantity, or Sprinkling of *Pigeons Dung,* which being well mix'd, is a very good Compoſt; and if to it you add *old Rags, Pot-Aſhes, rotten Leaves, &c.* 'twill greatly improve it. This Compoſt being turned once a *Month,* for *four Months,* will be an excellent Manure.

N. B. That the beſt Time to make Compoſts is in *September,* to be uſed in *February;* for thereby there is but little of the *volatile Parts* exhauſted away by the *Sun's Heat,* or Growth of *Weeds,* which Compoſts naturally produce.

This laſt Sort of *light Gray-Ruſſet Land* hath two different Situations; the firſt is, when it lies high, (for which the foregoing Compoſt is to be uſed,) and the other, when it lies *low* and *wet,* which requires a Manure of a *more lively Nature* than that as lies high: Therefore, for ſuch *ſandy wet Lands,* take the following Manure, (*viz.*) To one Load and a half of *Sea-Coal Aſhes* or *Sea Sand* add one Load of *rotten Horſe-Dung,* one Load of *Street Dung,* with half a Load of *Sheep* and *Pigeons Dung*; mix theſe well together,

and they will make an excellent Compoſt for ſuch Lands. About eighty Loads is a good Allowance for one Acre.

Theſe Directions being ſufficient for the manuring any Sort of Lands, 'twill not be amiſs to ſay ſomething in relation to their *Bottoms*, which are either *advantageous* or *prejudicial* to the Roots of Trees. *Firſt*, *Advantageous*; and ſuch are *Gravel*, *Chalk*, and *ſhelly Rock*, mixed with *Earth*, which always abounds with *nitrous Particles*, as nouriſhes and improves their Roots. *Secondly*, *Prejudicial*; as a *barren Sand or Clay*; the one *drinking* the Nouriſhment away from the Roots, and the other *retaining* it too long. *Chalk Bottoms* are very good; they produce Fruit *wonderful ſweet*, and in great Plenty.

I ſhall now conclude this *Section* with ſome uſeful Obſervations on good and bad Lands, known by their natural Productions. *Firſt*, then, ſuch Lands as naturally produce *Mallows*, *Docks*, *Hemlock*, and other Weeds of the like Nature, are generally good and fruitful; for ſuch Weeds love fat deep Land. For 'tis ever to be obſerved that ſuch Land as produce Weeds, or Graſs, naturally ſtrong, is undoubtedly *very rich* and *fruitful*.

Land, as naturally produces Weeds, *&c.* of a ſmaller Growth, as *Dazies*, *Plantane*, *Clover*, *&c.* is often very good; but ſeldom ſo good as the preceding.

Barren Earth is to be known divers Ways: As, Firſt, when inſtead of good *green Graſs*, and a *plentiful Crop*, be a *pale ſmall Graſs*, inclinable to a *blewiſh Colour*: Secondly, *Broom*, *Furze*, *Heath*, *Moſs*, *&c.* denotes *barren Land*, eſpecially if they be ſmall. Lands ſituated near the Sea Coaſt, is often barren, being poiſoned and ſtarved by the *ill Vapours* and *Storms* proceeding from thence, which is alſo deſtructive to Trees and Plants.

Mountanous and *rocky Lands*, extream *hot* and *dry*, are generally *barren*; ſo alſo is *extream cold* and *moiſt Lands*, as *ſtrong Clays*, whoſe *tough* and *Binding Nature* in the Winter will not admit the *Rain* or *Snow* to ſoak into it, and in the Summer locks up the *Grain* or *Roots* within itſelf, that they have not *Liberty* to ſhoot or ſprout forth.

Sands

Sands upon *mountainous rocky Places* producing ſmall *moſſy* and *yellow Graſs*, are generally barren.

Black mooriſh Sands produce *ſour* unwholſome Graſs; and *white* or *yellow Sand*, a ſhort *blewiſh moſſy Graſs*.

Gravelly, *gritty*, *looſe Sand*, is alſo *barren*, cauſed by *Cold*, the *Gravel* wanting *good Mold*, to warm that as grows in it.

Barren Lands always require much more Manure than better Lands, notwithſtanding 'tis conſumed in half the Time; for in *Clay Lands* the *Toughneſs* of the *Clay* is ſo great, the Soil cannot *incorporate* with it.

Great Rains is the Cauſe of Barenneſs in *hollow hungry Sands*, as well as *great Droughts*: For the *Sun* exhales the *Moiſture* and *Heart* of the Soil, which the Rains produce; ſo that *light ſandy Lands* are deprived of their *vital Juices* both Ways.

Land may be fit for *Fruit-Trees*, *Corn*, *&c.* but not for *Timber-Trees*; ſuch whoſe Depth is one Foot, or fifteen Inches, and its Bottom a *cold wet Gravel*, which is very diſagreeable to their Roots.

Note, when I ſpeak of *Timber-Trees*, I mean *Oak*, *Aſh*, and *Beach*, and not *Abeals*, *Elms*, *&c.* of the *Aquatick* Tribe.

The like Depth of Ground is oftentimes found lying on an *undivided Rock*, or *Quarry* of *Stone*, *Marble*, *&c.* of a large Extent; alſo improper for Timber-Trees; and although the *Aſh* is a Tree that naturally runs ſhallow, yet 'tis generally a *Pollard*, and decays before it comes to any Perfection for Timber.

SECT. II.

Of the Manner of raiſing Stocks from Kernels, &c. *and Time of Grafting and Inoculating Fruit-Trees; with Obſervations thereon.*

FRUIT-TREES are raiſed from *Kernels*, *Suckers*, *Layers*, *Cuttings*, *Seed*, *Grafts*, and *Inoculation*. (1.) Thoſe from *Kernels*, are *Apples*, *Crabs*, *Pears*, *Peaches*, *Almonds*, *Cherries*, *Abricots*, *Plumbs*, *Walnuts*, *Cheſnuts*, and *Filberts*. (2.) By Suckers, are the *Plumb*, *Quince*, *Medlar*, *Filbert*, *Codlin*, *Gooſeberries*, *Currants*, and *Rasberries*; as alſo *Paradiſe-Stocks*. (3.) By Layers, are *Vines*, *Figs*, *Quinces*, *Mulberries*, *and Cornelion-Cherry*. (4.) By Cuttings, the *Vines*, *Codlings*, *Mulberries*, *Pomgranates*, *Barberries*, *Figs*, *Quinces*, *Genitings*, *Paradiſe-Stocks*, *Gooſeberries*, and *Currants*. (5.) By Seed, the *Service* and *Mulberry*. (6.) By Grafting, and Budding, or Inoculating on Stocks of *Plumbs*, *Peaches*, *Cherries*, *Crabs*, *Pears*, all the Sorts of *Peaches*, *Abricots*, *Nectorines*, *Almonds*, *Plumbs*, *Cherries*, *Apples*, *Pears*, &c.

To raiſe young Stocks for *Grafting* and *Budding*, you muſt prepare a Border, (or many, if you ſow much,) of good mellow freſh Land, about three Feet in Breadth each, and thereon ſow your *Kernels*, (not too thick;) after which, with your Spade, turn them in about four Inches deep, and then rake and finiſh your Border, not forgetting to ſet *Traps for Mice*, as will viſit them in the Winter.

The Time for ſowing of Kernels is from the Time as the Fruit is ripe, until the Spring following, *viz.* *February* or *March*.

If you are careful in keeping them clean from Weeds, and that they be watered now and then, they will be greatly encou-

encouraged, and thrive thereby. *N. B.* The Sorts of *Kernels* to be ſown, are the *Crab*, *Apple*, *Pear*, *Cherry*, and *Filbert*: The others, as *Peach-Stones*, *Almonds*, *Apricots*, *Plumbs*, *Wall-nuts*, and *Cheſnuts*, muſt be ſown or dropp'd in *Drills* made with a Hough, about four or five Inches in Depth, and about two Foot and half aſunder: The *Kernels* muſt be placed in the *Drills*, at the Diſtance of *nine* or *ten Inches* aſunder, becauſe they will not be removed before they are made Trees by *budding* or *grafting*. Theſe *Kernels* delight in a *light rich Land*, and love to be *clear* of Weeds, and kept *moiſt* by Waterings in very *dry* Seaſons.

In *Autumn* when the Seedlings has done growing, trench a Piece of *freſh mellow Land*, and therein plant all the largeſt, leaving the weak ones till the next Autumn.

The Rows you plant them in muſt be two Foot and a half aſunder, and the Stocks Diſtance in the Line, about one Foot.

You muſt alſo obſerve, to prune of the *Tap-Root* of every Plant, and thereby they will have good Roots in Plenty, which otherwiſe would be but one, and that very bad for tranſplanting. When your Plantation has ſeen two or three Years, and the Plants arrived to the Bigneſs of a Man's Thumb towards their Bottom, you may begin to *graft* or *inoculate* them with ſuch *Fruits* as you think beſt, which being grown a Year or two after their *Inoculation* or *Grafting*, will be fit to tranſplant againſt any *Wall*, *Eſpallier*, &c. Perhaps it may be expected that I ſhould, according to the vulgar Way, deſcribe and explain the Method of *grafting* and *inoculating* Fruit-Trees; but knowing that 'tis familiar with every *Gardener*, and is what cannot be well underſtood by bare Theory only, without the *Practice*, therefore I adviſe every one as is a Lover of *Curioſities* in *Art* and *Nature*, and is deſirous to well underſtand thoſe two *Philoſophical* Entertainments, to be fully informed therein by the Help of ſome *Nurſery-Man* or *Gardener* at the proper Seaſons for thoſe Works, of which I ſhall now deliver every uſeful Obſervation to be made therein.

Firſt, in *Grafting*, which is performed four ſeveral Ways, *viz.* (1.) *Whip-Grafting*, generally uſed on ſmall Stocks for *Cherries*, *Pears*, *Apricots*, &c. (2.) *Stock-Grafting*, uſed in grafting *Apples* on *Crabs*, or *Pears* on *Quinces*, or any other Fruit, whoſe Stocks are large. (3.) *Rind-Grafting*, uſed for the graft-

grafting of *large Stocks* or *Trees*, as are too large to cleave, as in *Stock-Grafting*. And, laſtly, *Inarching* or *Grafting* by *Approach*, uſed chiefly for *Oranges, Lemons, Citrons*, &c.

The Time or Seaſon for Grafting, is all *February*, *March*, and about one Week in *April*. The firſt you begin with muſt be *Cherries* and *Plumbs*, they being forward Fruits, after them *Pears*, and, laſtly, *Apples*.

In the Choice of *Cions* or *Cuttings* for *Grafting*, you muſt obſerve to take them from ſuch Trees as are *good Bearers*, and from ſuch Parts of the Tree, as is *truly vigorous* and *healthy*, and ſuch Shoots as are fulleſt of Buds. *Note*, that the *laſt Years Shoot* is what you are to uſe, and not thoſe of two or three Years

And further obſerve, that 'tis beſt to cut off your *Cions* or *Grafts* a Month before you uſe them, and lay them in Earth, half buried, during that Time; but obſerve to lay the *Bottom End* in the Ground, inſtead of the Top.

By *Midſummer* your *Stock* and *Graft* will be grown together; and then they require to have their *Bandage* taken away, that they may have free *Liberty* to *thrive* and proſper.

Secondly, Inoculation, (called by *Gardeners*, *budding*;) by which is raiſed *Peach-Trees, Nectorines, Apricots, Cherries, Plumbs, Pears, Apples*, &c.

The Seaſon for this Work, is from the Beginning of *June*, to the Middle of *Auguſt*; and 'tis beſt performed *very early in a Morning*, in the Cool of an *Evening*, or in *cloudy Weather*, for hot Weather is *very prejudicial* to the *Buds* and Bark of the Stocks, during the Operations.

Great Care muſt be taken to *unbind* the *Buds* in due Time, which may be known by the Swelling of the Stock, above and below the Bud. Thoſe Trees, as you bud early, may be unbound at ſixteen or eighteen Days after *Inoculation*; and thoſe, as you you *bud* late, ſomewhat longer. In the *Spring* following you muſt cut off the Heads of the Stocks, about one Inch and half above the Bud, after which your Bud will ſprout out, and make a handſome Tree. *N. B.* It is uſual to put in two or three Buds in each Stock, at proper Diſtances, in a ſmooth Part of the Stock, for Fear of a *Miſcarriage*, and bud them ſuch a Height above Ground, as to leave Room underneath, to bud them again the next Year, in Caſe they miſs the firſt. There are divers Sorts of *Peaches* as takes very well, and *others very diffi-*

difficult: As for Inſtance, an *Old Newington* takes very well, and a *Minion* very difficult; therefore that ye may not be wholly diſappointed, when you bud a Stock with a *Minion*, put in alſo over it a Bud of an *Newington*; for if the *Minion* miſſes, 'tis ten to one but the *Newington* takes, (which is one of the *beſt Peaches* we have;) and provided that they both take, then when you head your Stock down, cut away the *Newington Bud*, and the Remains is the *Minion*; and the like of other *eaſy and difficult Fruits* in general.

When among other Seaſons of the Year,
The Time of Grafting *comes, do not defer,*
In proper Stocks young Cions *to incloſe;*
Then Buds *between the cloven Bark diſpoſe:*
And if your Fruit *be bad, as oft it will,*
Make Choice of better, and remove the ill.
By theſe Improvements, greateſt Praiſe you get,
And thus your Gardens Honour *you complete.*
Into your Stocks the Foreign Pears *admit,*
And far-fetch'd Apples *place within the Slit.*
Hence ſprings a nobler Race and greater Store
Of hopeful Offſpring than you had before.
The Plants you want the Gardeners *will give:*
If not from diſtant Countries them derive.
Greece *firſt ſought Plants in barb'rous Climes, and then*
She civilized the Trees as well as Men.
Theſe ſtill at Home, ſhe fortunately plac'd,
And by Tranſlation did correct their Taſte.
When Plants *of a corrected Taſte are found,*
And Stocks *are choſen which are young and ſound;*
The Grafter *then th'adoptive Bough muſt bring*
Into thoſe Stocks: Of this the Means I ſing.
Which though they are diſtinct, you learn with Eaſe
How to graft fruitful *Slips in barren Trees.*
Some cut down Trunks which bore a lofty Top,
And hollow them above, thus Woodmen lop
The talleſt Oakes, and cut out four ſquare Stakes;
But firſt of all a Wedge its Paſſage makes.

This

This done, the Cions *may descend downright*
Into the Cleft ; *and with the Stock unite.*
Though others in the Rind, betwixt each Bud,
Make an Incision, and the Graft include;
Which, by Degrees, is afterwards inclin'd
T'incorporate it self with the moist Rind.
Some like a slender Pipe the Bark divide,
Or like a Scutcheon, slit it down the Side,
Or the hard Trunk, which a sharp Anger cleaves,
Into its solid Part the Graft receives:
Mean while, with Care, the Branches which are joined,
You with a seven-fold Cord must strongly bind,
And all the Chinks with Loam and Bass defend;
For if the cruel Air *should once descend*
Into the Cleft, it would impede their Juice,
And to the Plant its Nourishment refuse.
But if these Dangers it has once endured,
When the adopted Branch is well secured.
By their Conjunction, *Trees there Nature loose;*
That which was wild *before, more civil grows.*
Unmindful of their Mother, they forsake
The Taste, which they from her at first did take.
From yellow Quinces *and* Cornelians *rise*
Fruits, *which are differenc'd by various Dies;*
The Pear *thus mends; the* Slow *affords good* Plums;
And the bad Cherry *better now becomes.*
From diff'rent Boughs distinguish'd Species shoot;
But now I tell how you must mix your Fruit,
What Branches with each other you may join,
What Sorts will best in Amity combine.
All Kind of Pears *the* Quinces *entertain,*
And then receiv'd with their own Tincture stain.
The hoary Pears *their Taste to* Apples *give,*
They with the Shrubby Willow *too will live.*
The Fig *would love the* Mulberry, *if that*
Its blacker Hue would somewhat moderate.
Cherries *with* Laurels *blushes will compound;*
Apples *with* Apples *do their Taste confound.*

They

They of Auvergne, *in Willows, Fruits incloſe;*
'Tis true, at firſt their Colour grateful ſhows:
But by this Marriage they degen'rate are,
And taſte but ill, although they look ſo fair.
RAPIN, *Lib.* IV. *Page* 194.

SECT. III.

Of the Time and Manner of Planting all Sorts of Fruit-Trees, in any Kind of Land, as Clay, Loam, Sand, Gravel, &c.

FIRST, I adviſe; that in the Spring you provide ten, twenty, *&c.* Loads of the *firſt Spit* of ſome *waſte Common* or *Graſs Ground*, whoſe *Soil* is a *ſandy Loam*, where *Cattle* has been continually *fed*, and has not been broke up or *till'd in the Memory of Man*, which being done, throw it up into the Form of a *Leſtal*, obſerving to bury the *Turf* as much as poſſible; or it may firſt be pared thinly off, before the Earth is digged, and afterwards mix'd with Diſcretion. The Mould thus prepared muſt be turn'd once a *Month* till *October*, at which Time it will be fit for Uſe. If your Land be of the *Clay Kind*, mix *Drift Sand* or *Sea-Coal Aſhes* with your Mould, to prevent its being converted to the *Native* Soil, *viz. Clay.*

It is almoſt impoſſible to expreſs, how *agreeable* this Compoſt is to the *Roots* of *young Trees*; therefore the *more* you can afford them, the better 'tis for their future Growth and Proſperity.

To plant Fruit-Trees in a *ſtiff Clay*, &c. proceed as follows:

Firſt, Dig your Holes *four* or *five Foot ſquare*, and about *twenty Inches* or *two Foot deep*; carry away the native Earth, and fill up the Holes with good Mould and Dung well rotted, and mix'd together; or if you have Plenty of the foregoing Compoſt to uſe that inſtead, 'twill add much to their Growth,

it having a *very ſtrange* and *uncommon Fertility* in it, more than any other Compoſt of Made-Earths whatſoever. Before you fill up the Hole, *pave* the Bottom with broken *Tiles*, *Brick-Bats*, &c. to prevent the Roots getting into the *poiſonous* Clay.

If your Land be a *ſharp hot Sand* or *Gravel*, mix *freſh Mould*, *Cow-Dung*, *Horſe-Dung*, well rotted, and a *mild Clay*, together in a Compoſt, which if made in the Spring, and turn'd monthly in the *Summer*, may be uſed in *October*.

When you plant in a very *good ſandy Loam*, 'twill not be amiſs to mix your Earth with the Compoſt of *freſh Earth* before preſcribed, for 'tis of *admirable* Service.

In the planting of Fruit-Trees, the following Methods are to be obſerved:

Firſt, That the *Earth* be truly prepared as before directed.

Secondly, If your Land be not cold and wet, plant in *October*, *November*, or *December* at lateſt, for thereby, during the *Winter*, the Roots will be *ſwelling* and preparing themſelves to to put forth their tender *Fibres* and *Strick-Root* early in the *Spring*.

But if your Land is *naturally cold*, *wet*, and *heavy*, 'tis beſt to plant in *February*, when the *Spring* is making its *Entrance*, and the *Earth* growing warm, which *nouriſhes* the Roots of Trees; whereas, was they planted in *October* or *November*, the *wet* and *cold* might have kill'd their Roots.

To *plant* Trees *late in the Spring*, as *March* or *April*, in *light Soils*, is very *dangerous*; 'tis too often ſeen, that the *parching Winds* and *dry Weather* prove fatal to them.

Thirdly, That you don't plant the Trees *too deep*; for thereby, in four or five Years, the *Roots* will be got below the good Earth, which will throw the Tree into a *ſickly decaying Condition*.

If the *upper Roots* of any Tree be ſix or ſeven Inches below the Surface, 'tis ſufficient, for all the *beſt Juices of the Earth* lies near to the Surface.

Fourthly, That Fruit-Trees be not planted too near; for after five or ſix Years, they crowd one another, and cauſe many Branches to be nailed near a Perpendicular, which will leſſen theFruit, and ſoon *ruin the Tree*, eſpecially *Peach* and *Apri-*

cot-

cot-Trees, whoſe Bark is thick, and will not admit young Shoots to come where great Wood is cut away: Therefore always keep Trees thin of Wood in the Middle, that their Branches may have Room to ſpread *Horizontally*, and thereby be kept in a bearing Condition.

This *Misfortune* of too near planting is not the only one; for by the near Diſtance, their Roots ſoon meet, and rob one another of their proper Nouriſhments, and deprive the Borders of their *Fertility*, which, when once loſt, is never to be recovered again; but by deſtroying the firſt planted Trees and planting others therein of different Kinds.

If *Fruit-Trees* againſt *Eſpalliers*, *Walls*, or for *Dwarfs*, be planted at eight, nine, ten, twelve, or fourteen Foot diſtance, 'twill be found to do very well, *viz.* *May Cherries* at eight Foot; *Peaches* and *Nectarines*, when without *Vines* between them, at nine or ten Foot; when with *Vines*, at twelve Foot; Plums, Duke-Cherries, and Apricots, at twelve or thirteen Foot; and *Pears* at fourteen or fifteen Foot; as alſo *Apples*, except ſuch as are grafted on *Paradice-Stocks*, which need not exceed ſeven or eight Foot Diſtance.

You who the Beauty of your Trees deſign,
To each along the Walls its Seat aſſign.
Cherries with Cherries, Figs with Figs may meet,
The Syrian *and* Cruſtumian *Pears are fit*
To mingle with the Britiſh, *but we find,*
That Apples and red Plums muſt not be join'd.
All that are of a Sort together plant,
They muſt ſucceed, if they no Culture want:
And when Affairs of greater Moment ceaſe,
To ſet their Stations be your Bus'neſs;
For if they have not ample Room to ſpread,
They then both Strength and Nouriſhment will need.

RAPIN, *Lib.* IV. *Page* 215.

N. B. I do adviſe, that thoſe Borders wherein your Fruit-Trees are planted, be kept clean from Weeds, and that there be neither Peaſe or Beans *ſown or planted* in them, as is common, or any edging of Box, *&c.* to exhauſt the Richneſs and Humidity of the Soil from the Fruit-Trees, which is oftentimes

the *Death* or *Ruin* of them. And that the upper Part of the Wall may be uſeful for the firſt three or four Years, 'tis very frugal and commendable to plant tall *Standard-Cherry*, *Plumb*, and *Apricot-Trees*, (if the laſt be *budded* on a *Muſcle-Stock*, and be of the *Bruxel* Kind,) in the intermediate Spaces between the other Wall-Trees, by which Means both Top and Bottom will be filled together, and with good Care, may be done in three Years Time. As the lower Trees comes up, the upper ones are to be cut away, to give Room, and at length, taken quite away, and tranſplanted as Standards in the Orchard or Kitchen-Garden.

Vines are often planted in thoſe intermediate Spaces, and ſoon get to the Top, producing Fruit the third or fourth Year.

In the placing of a Wall-Tree, at Planting obſerve, that the Bud or Graft is from the Wall, as alſo the beſt Roots, and that 'tis placed inclining at the Diſtance of eight or nine Inches at Bottom, and two or three at the Extremity of the Head; for if you plant your Tree cloſe to the Wall, when it has arrived to be large at Bottom, it will naturally grow from it, ſo that you cannot keep them in good Order; and beſides, the the Wall gauls them, and they ſoon *die*; or otherwiſe are render'd *very weak*, and worth nothing.

'Tis a common Practice in the pruning of the Roots of *Trees*, to reduce them both in *Number* and *Length*, but for what Reaſon I cannot imagine, excepting ſuch ſmall, tender, fibrous Roots as are killed by the Wind, preſently after the Tree is taken up, which is abſolutely neceſſary to be done, and ſuch Roots as are inclinable to grow downwards, which we call *Tap-Roots*. 'Tis evident, that the more Roots is left to Trees, (ſo as they are not over and above large in Number and Quantity,) the greater Quantity of *Juices* ſuch Trees are capable of receiving, and conſequently a greater Nouriſhment. In a Word, the only Reaſon for ſo doing is, that Trees will live being ſo pruned, and much leſs Trouble in Planting.

If you plant *Peach*, *Nectorine*, or *Apricot*-Trees in the *Autumn*, leave their Heads on till the *Spring* following before you head them, at which Time cut them off at about ſix or ſeven Inches above the Bud, and obſerve, that the *Cut* is towards the Wall. The Time for this *Work* is *March*.

Before I proceed any further, I ſhall mention an *Abuſe* which moſt *Fruit* and other *Trees* receive as are bought of *Nurſery-Men*, which is the *cutting* and *bruiſing* their *Roots* in taking out of the *Nurſery*, and *breaking* them in *packing* up: A Crime unpardonable.

If by Tranſportation the Roots of Trees are very dry, 'tis good to lay their Roots (but not Top alſo) in a Pond for twenty four Hours before you plant them.

When *Trees* are above Ground, and their being planted prevented by *Froſt*, 'tis beſt to put them in a *Cellar*, cover'd cloſe from the *Air*, *&c.* and when the Froſt is gone, *ſoak their Roots* in Water, as before directed.

The Diſtances before deliver'd for *Wall Trees* holds good in *Dwarfs* and *Eſpalliers;* as *Eſpalliers* and *Wall-Trees* are planted with an Inclination to the *Eſpalliers* or *Walls*, ſo on the contrary, *Dwarf* and *Standard* Trees muſt be planted *exactly perpendicular.*

The Height of *Dwarf Trees*, when firſt planted, muſt be regulated to the Land wherein they are planted. If the Land is *dry*, ſix Inches above the *Graft* is a good Height; but if a *moiſt Land*, about eight or nine.

Standards in any Land whatſoever ſhould be *headed* at ſix or ſeven Foot at moſt, except where particular Trees are required for high Walls, *&c.* that People may not eaſily come at the Fruit, *&c.*

When *Standard* or *Dwarf Apple-Trees* are planted, the *Place* of *Grafting* ſhould be placed even with the Surface of the Ground, if it does not cauſe the *Roots to be too deep*, which muſt *always be avoided.*

Where any *Fruit-Tree* decays having grown long in that Place, plant another of a *different Species* in its Place, and *not one of the ſame*; for the *old Tree* having exhauſted thoſe Juices appropriate to its own Kind, will *ſtarve* your new-planted Tree, when at the ſame Time another of a different kind will thrive, and proſper very well.

Hence it appears, that every Plant hath its peculiar Juice, by which 'tis ſupported; and therefore the Earth contains as great a Variety of Juices as of Plants, *&c.*

But

But Nature never ſhew'd more Wantonneſs,
Then when ſo many Shapes ſhe did impreſs,
From Wardens to the Pears which leſſer grow,
And did to each its proper Juice allow.
RAPIN, Lib. iv. Page 218.

Trees of the *firſt Year's Graft* or *Bud*, are always the beſt; which to make choice on in a Nurſery, obſerve that their *Bark be ſmooth*, and free from *Canker, Gauls, &c.* that their yearly Shoots be *ſtrong* and *vigorous*, and that they be *well rooted*; ſuch Trees as have but one *Stem*, or two at moſt, are the beſt for planting.

When you prune the Root of a Fruit-Tree for planting, obſerve to cut away all dead *fibrous Roots*, all bruiſed Parts committed by the Spade in taking up, which perform with a *Knife, &c.* as cuts *ſmooth* and clean.

When you prune a Tree, hold it in your *Left-Hand*, with the *Head* behind you; the Cuts at the End of every Root will be downwards when planted, which is the right Way of pruning Roots.

To plant Trees in the Summer Seaſon, as muſt of Neceſſity be removed, (otherwiſe 'tis beſt to leave them till *November*,) take of the Compoſt I directed for the planting young Trees with, and an equal Quantity of *Cow-Dung*; mix theſe well together, and put to them as much *Water* as will make it into Pap, which is performed in the following Manner:

The Compoſt of *Earth* and *Cow-Dung* being well mix'd together, you muſt provide a *Bearing-Tub*, wherein mix the mix'd Dung and Earth with Water: The Inſtrument with which 'tis ſtirr'd in mixing, is ſuch as *Brewers* uſe in *ſtirring* their *Malt* in the Marſh-Tun.

When this Mixture is of ſuch a Thickneſs, as to ſupport the Stirrer from falling, being put upright in the Tub, 'tis fit for Uſe. The *Pap* being thus prepared, and the Hole digg'd of ſuch a Magnitude as is neceſſary, *viz.* if in bad Ground, *&c.* to be made good with freſh Land and Compoſt, as before directed, which being done, fill all the Sides of the Hole up with good Mold, leaving in the Middle ſufficient Room for

for the Root of the Tree, then place your Tree therein, and with your Hands place or ſpread all ſuch Roots as are neceſſary, in a *horizontal Poſition*, pouring thereon the Pap before prepared, and putting freſh Mold about the outward Part thereof, till it has cauſed the Pap to riſe and mix itſelf with every Root in general, and flows out above the Crown of the Root, treading it now and then very gently to force it up in the hollow Parts of the Roots; then fill up the Hole, making a Cup about it, which fill up with rotten *Horſe-Dung*, and in two Hours the Tree will be fix'd. This Way of planting is very good for *Yews*, *Holleys*, and all other *fibrous-rooted* Trees. 'Tis alſo an *excellent Method* for planting very large Trees; and according to this Manner of planting, that *celebrated* Planter the Honourable JAMES JOHNSTONE of *Twickenham*, has planted ſome Thouſands of *Fruit*, *Foreſt-Trees*, and *Ever-Greens*, with great Succeſs.

Laſtly, To preſerve the Roots of new-planted Trees from the Cold of the Winter, and Heat of the Summer, lay about the Stem of every Tree good *rotten Horſe-Dung*, without *long Litter*, *Fern*, *&c.* for that breeds *Worms*, *Ants*, and other Vermin injurious to Fruit-Trees.

Let the Thickneſs of the Dung be about four Inches, or not quite ſo much, covering it thinly with a little Mold; and if your Land be dry or hot, form the *Dung* and Mold in the Form of a *Diſh* or *Cup*, to receive the *Water*, which muſt be carefully given during all dry *Seaſons*, both of *Spring* and *Summer*.

SECT.

SECT. IV.

Of the ſeveral Kinds of Earth proper for all Sorts of Fruit-Trees.

FIRST then, *Pears*, *Apples*, *Plumbs*, and *Fig-Trees*, will thrive in any kind of Land as is *deep*, be it moderately *hot* or *cold*.

In *hot*, *dry*, and *light ſandy Land* the *Peach* muſt be budded on a *Peach-Stock*, and in *wet* and *ſtrong Land* on a *Muſcle*, or *White Pear Plumb-Stock*.

Almonds love a *light Land*, when raiſed from their own *Kernels*; but if *grafted* on a *Plumb*, a *ſtrong Land*.

When *Almonds* or *Peaches* are budded on their own *Stocks*, and planted in *ſtrong Land*, they are too ſubject to *Gum*, which impairs their Health.

Quinces will not thrive in *light Land*, delighting more in *ſtrong*, *wet*, *heavy* Lands.

Pears grafted on *Pear-Stocks* delight in a *dry Soil*; and when grafted on a *Quince-Stock* in a moderate *wet ſtrong* Soil.

Cherries thrive well in *light Lands*, but better in a good *ſandy Loam*.

Vines produce the *beſt Grapes* when planted in *dry light Lands*, as *chalky*, *ſandy*, *gravelly*, *rocky*, *&c.* Lands, and the Expoſure warm.

Peaches budded upon *Almonds* thrive beſt in *dry hot Lands*.

The *Winter Bouchretien Pear* produces the fine Colours of *Yellow* and *Carnation* when *grafted* on a *Quince*, which it will not do when *grafted* on a *Pear-Stock*.

Now, that the Plant may with the Mold comply,
What Fruits *it moſt approve you firſt muſt try:*
Whether the Vine *thrives beſt upon the Place,*
Or other Trees; *for there can be no Grace*

In

In any Ground that's forced *againſt its Will*
To bring forth Fruit; *therefore remember ſtill*
Never with NATURE *any Force to uſe;*
For 'tis injurious, *if ſhe ſhould refuſe.*
When once the Land is levell'd and prepared,
Let it in equal Diſtances be ſhared:
Appoint the Seats in which your Trees ſhall ſtand,
Then chuſe a Quince *from a ſelected Band:*
And having cut *the woody Part away,*
Into warm Mold you then the Plant may lay:
Nor think it unworthy of your Hand
To make the Furrows hollow, *or t'expand*
The Earth *about the Roots; for ſtill we find,*
That he who does the Law of Planting mind,
He who from Parent Stocks *young Branches cuts,*
And then in Trenches the ſoft Layers *puts,*
Seldom repents theſe neceſſary Pains,
But rather Profit by his Care obtains.
While. Fortune waited on the Perſian State,
CYRUS, *who from* Aſtyages *the Great,*
Himſelf derived, himſelf his Gardens *till'd;*
How oft aſtoniſh'd IMOLUS *has beheld*
Th' Induſtrious PRINCE *in planting* Trees *and* Flowers,
And watering them, employ his vacant Hours?
How oft ORONTES *ſtopp'd his* haſty Flood,
And gazing on the Royal GARDENER *ſtood.*
The Sabine Valleys *heretofore have known*
When nobleſt Romans *have forſook their Town;*
When they their Pomp *and* Glory *laid aſide,*
And to the RAKE *and* PLOW *themſelves apply'd.*
And this Employment warlike FABIUS *choſe,*
When he return'd from vanquiſhing his *Foes.*
He *who in open Senate made Decrees,*
Manures his *Ground, and now gives Laws to* Trees.
No longer o'er his Legions *he commands,*
But ſows the Earth with his victorious *Hands:*
The Glebe, by this triumphant Swain ſubdued,
Repay'd his Pains with timely Gratitude:

Became more fruitful than it was before,
And better Plants *and larger* Apples *bore.*
Thus MASSINISSA *when he won the Day*
And made falſe Syphax *with his Troops obey:*
In tilling of his Ground he ſpent his Time,
And try'd t'improve the barb'rous Libian *Clime.*
Illuſtrious GEORGE, *who carefully attends*
His Kingdom Government *ſometime deſcends*
From his high THRONE, *and in the Country deigns*
To pleaſe himſelf, and ſlack his Empire's Reins.
He thinks not that he makes his GLORY *leſs*
T' improve his Ground; his Servants round him preſs,
Thouſands *with* Fruits, Thouſands *with* Flowers *ſtrive*
To fill the Place; the Water *ſome derive*
Into the Gardens, *while with watchful Eye,*
He overſees the Work, and equally
To ev'ry Labourer his Duty ſhews,
And the ſame on all the Field beſtows.
Nor does the King *theſe Arts in vain approve;*
The grateful Earth *rewards his* Royal *Love.*
But why ſhould I ſuch great Examples name;
Our Age wants nothing that ſhould more inflame
Its Zeal; for ſince the greateſt Men now pleaſe
Themſelves in cultivating of their Trees;
Since 'tis their Praiſe to do it, why ſhould you
Refuſe this ſweet Employment to purſue.
If Fruit *of your own raiſing can invite,*
If in your Villa *you can take delight,*
Or can the Country love, to that apply
Yourſelf and to your Plants *no Pains deny.*
The Stars if kind, or Goodneſs *of the* Soil,
Help not ſo much as never-ceaſing Toil.
Then let the Earth *more frequent Tillage know;*
The ſtubborn Globe *is vanquiſh'd by the Plow.*
When Rain *or* ſtormy Winds *pernicious are,*
When the Sun's Influence *or intemperate Air,*
Injurious proves, the Tiller's *Induſtry,*
And Culture all Defects will ſoon ſupply.
That this is true, a Marſian *Clown has ſhewn,*
Who in a little Garden *of his own,*

Which

Which he himſelf manured, had Store of Fruit,
While all the Country elſe was deſtitute:
The ſtanding Corn *you on his Ground might view,*
And Apples broke the Boughs *on which they grew.*
His Neighbours quickly envied his Succeſs,
He by his Theſſalian *Arts his Ground did dreſs;*
They ſaid, and haſtened on his early Corn
By Herbs *upon the* Marſian *Mountains born,*
Or Magical Infuſions; *then repleat*
With Rage *and* Envy *to the Judgment-Seat.*
They haul the blameleſs Swain, *where his Defence*
He makes with Pain *and* rural *Eloquence.*
His Sickle *he produces, and his* Spade,
And Rake, which by long Uſe were brighter made.
See here, ſaid he, the Crimes which I have done;
If Tools *by* Time *and* Uſage *bright, are one:*
Theſe are my Magick Arts, *theſe are my* Charms:
Then ſtretching forth his Labour-ſtiff'ned Arms,
His Sabine Dame, *and Daughter's brawny Hand,*
Inur'd to work, *and with the Sunbeams tann'd.*
Thus by his Induſtry *his Cauſe he gains;*
So much a Field *improves by conſtant Pains.*
Hence comes good Corn, *and hence the* Trees *are crown'd*
With heavy Boughs; *hence 'tis that they abound*
In their choice Fruits, *in each of which we find*
A Colour *proper to* itſelf *aſſign'd.*

RAPIN, Book iv. Page 181.

SECT. V.

Containing a Catalogue of all the beſt Wall, Eſpalier, Dwarf, *and* Standard *Fruits now growing in* England; *with General Rules for their pruning.*

I. OF *Peaches* and *Nectorines*, budded on the *Peach*, *Muſcle*, *Plumb*, or *Almond* Stocks,

Of Peaches: *The beſt are,*

White and Red Magdalenes,
Mountabon,
Bourdine,
Minion,
Early Admirable,
Old Newington,
Yellow Alberge,
Anne,
Bell Chevreux,
Rambollion,
Nivet,
Perſique,
Peach Royal,
Swalſee, *introduced by the Lord Peterborough,*
Hative,
Swiſs,
Flanders,
Nobles,
Albemarle.

Ripe in the great Seaſon of Peaches, *viz.* from about *July* 20: to *Auguſt* 20.

Their Expoſitions to be full *South*, or declining to the *Eaſt*, forty five Degrees at moſt.

Of Nectorines: The beſt are,

Newington,
Roman,
Temple, *ripens late,*
Elrouge,

Ripe in *Auguſt*. Their Expoſition as the preceding.

The

The late Peaches are,

Late Admirable,
Catherine,
Malegotune,
Burdock,
Peach-Poe,
Man-Peach,
Pourpree,
Wimbleton,
Bellgard,
Late Purple,
Murry Nectorine.

All which ripens in the End of *Auguſt* and *September.*

For theſe late Fruits, a *Full-South* Expoſition is of all others the very beſt.

The Goodneſs of *Peaches* is judg'd by the *Nature* and *Goodneſs* of their *Taſtes*; the beſt having fine *musky*, *ſugar'd*, *vinous*, *excellent*, *noble*, and *delicious Juices*; and thoſe of a *bad Kind*, *dry*, *watry*, and *inſipid.* The *Pulps* of *Peaches* have two different *Qualities*; the one when *ripe*, cleaving *faſt* to the *Stone*; and the other coming *clear* from it. Thus ſaith *Rapin*,

Some of a thicker Subſtance ſtick faſt on,
While others which are thinner quit the Stone.
Theſe laſt with Juice *and* dewy Moiſture *ſwell,*
And all the other Sorts by much excel.

II. Of *Pears* grafted or budded on *Pear* or *Quince Stocks*: Of which there be *three Kinds*, viz. *Summer Pears*, *Autumn Pears*, and *Winter Pears.*

The beſt Summer Pears are,

Citron D'camus, *ripe Middle of* July; *afterwards comes*
Primite,
Jargonel,
Petit Muſcat, *July*,
Sugar Muſcat,
Green Chizel,
Gooſeberry Pear,
St. Magdalene,
Quire-Song Pippin.
Vermillion,
Mouille Bouche,
Windſor,
Summer Bouchretien, *Aug.*
Cyprus,
Royal Bergamot, *ripe in the Beginning of* Auguſt.

After

After which comes the

Summer Buree,
Orange Bergamot,
Summer Bergamot,
Groſs Rouſſellet,
Petit Rouſſellet,
Petit Blanquet, *July*,
Groſs Blanquet,
Blanquet Muſque, *July*,
Rozate,
Caſſolet, *Aug.*
Rouſſellet.

The beſt Autumn Pears are,

Vert-longuee, *Oct.*
Buree du Roy,
Autumn Bouchretien,
Petit Oing,
Rouſſellet, *Aug. Sept.*
Doyenne, *Sept. Oct.*
Greenfield,
Lovisbon,
Deagoe,
Meſſire John, *Oct.*
Cuiſſe Madam, *July*,

Autumn Pears,

Craſſan, *Oct. Nov.*
Bizidery, *Oct. Nov.*
Swan's Egg,
Lanſac, *Nov.*
Salladin,
Roy Musk,
Hambden's Bergamot,
St. Michael,
St. Andrew.

The beſt Winter Pears are,

Winter Bouchretien, *ripe in Feb. March.*
Golden Bouchretien, *Jan. Feb. March.*
Spaniſh Bouchretien, *Nov. Dec.*
Colmar, *Nov. Dec. Jan. Feb.*
Sir Germaine, *Dec. Jan.*
Ambret, *Nov. Dec. Jan.*
Virgoulee, *Nov. Dec. Jan.*
Lachaſſerie, *Nov. Dec. Jan.*
Amadote, *Nov. Dec.*
Winter Thorn, *Nov. Dec. Jan.*
Salviati,
Royal D-hyver,
La Marquis,
Grey Buree,
Winter Buree,
Satin Pear,
Martin See, *Nov.*

The

The beſt Baking Pears are,

Pickering,
Spaniſh Warden,
Engliſh Warden,
Perkinſon's Warden.
Black Pear of *Worceſter*,
Pound Pear.
Cadilliac.

III. *Apricots* grafted or budded upon *Plumb-Stocks*,

The beſt Kinds are,

Maſculine,
Bruxelles,
Orange,
Turky.

Which laſt is an excellent Fruit, but a very tender Tree, and a bad Bearer.

IV. *Figs* raiſed by *Layers* or *Suckers*,

The beſt Sorts are,

Fig-Flower, or large white Fig, *with a ſhort Stalk*,
Fig-Flower, or large white Fig, *with a long Stalk*,
Little Marſeilles white Fig, *a good Bearer.*
Black Madera Fig,
Grey Fig,
Brown-Purple Fig,
Genoa Fig,
Verniſingue Fig,
Green Fig,
Yellow Fig,
Flat Violet,
Long Violet,
Melinga Fig, *of a Violet Colour*,
Brugeotte Fig, *of a Violet Colour*,
Dwarf Fig, *of a Violet Colour*,
Bouriageotte Fig, *a deep Violet*,
Little Mignionne Fig, *a browniſh Violet.*

Figs in general delight in much *Sun*; their Seaſon of ripening is in *Auguſt* and *September*.

V. *Plumbs* grafted or budded on *Plumb Stocks*.

The

The beſt Sorts are,

Musk Perdigon,
Purple Perdigon,
White Perdigon,
St. Catherine,
Roche Corbon,
Green Gage,
Reineclaude,
Maitreclaude,
Queen-Mother,
Violet,
London Plumb,
Fotheringham,
Drapdor,
Blew Diapree,
White Matchleſs,
Cerney Perdigon,
Imperatrice,
La Royal,
Damazine,
Mogul, *good for baking*,
Plumb Ordin,
Morocco,
Orleaince, *or* Orline, *an excellent Bearer, and a good Fruit on a South Wall.*

The Goodneſs of all theſe Fruits deſerves a *South Wall*, but will do very well on an *Eaſt* or *Weſt* Wall, or any Decliner to the South.

VI. *Apples* grafted upon *Crab Stocks*,

The beſt Kinds are,

Non Pareill,
Golden Pippin,
French Pippin,
Holland Pippin,
Kentiſh Pippin,
Kirking Pippin,
Winter Pearmain,
Autumn Pearmain,
Summer Pearmain,
Pome Roy,
Ruſſeting,
Golden Ruſſeting,
Corpendue Rennet,
Golden Rennet,
June Apple, *ſo called, becauſe 'twill keep till* June,
Quince Apple, *excellent for the Kitchen*,
Jeruſalem Apple,
Api,
White Calvil,
Red Calvil,
Monſterous Rennet.

VII.

VII. Of *Grapes* raiſed by *Layers* or *Cuttings.*

The beſt Kinds for this Climate are,

July Grape,
Black Currant Grape,
Early Sweet-Water Grape,
Muſcat,
French Sweet-Water Grape,
White and Black Muſcadines,
White and Black Fronteniacs,
Claret Grape,
Burgundy Grape,
Black Cluſter Grape,
White Raiſin Grape, *for Tarts.*

To Plumbs and Grapes juſt Commendations yield,
If on the Wall they are by Nails upheld.
Muſcat and Purple Vines, which both obſerve
Their wonted Seaſons, may our Praiſe deſerve.

RAPIN, *Lib.* IV. *page* 219.

VIII. Of *Cherries* grafted or budded upon the *Black-Cherry Stocks.*

The beſt Kinds are,

May Cherry, *its being early,*
Holman's Duke,
May Duke,
Lukeward,
Early Flanders,
Cluſter Cherry,
Bleeding Heart,
White *and* Black-Hearts,
Caroon,
Carnation,
Flemiſh,
Engliſh,
Morella,
Common-Black.

IX. Of *Gooſeberries* raiſed from *Cuttings*, or by *Suckers.*

The beſt Kinds are,

Red and Green Champains,
Old Red,
White Dutch,
Amber,
Walnut,
Damſon,
Black hairy Goosberry.

X. Of *Currants* raiſed by *Cuttings* or *Suckers.*

The beſt Kinds are,

Large white and red Dutch, || Black Medicinal Currant.

XI. Of *Rasberries* increas'd by *Runners*, or *Suckers.*

The Kinds are,

Purple,
Red, || White.

XII. *Strawberries* increas'd by *Runners.*

The Kinds are,

Scarlet,
Wood, || Hautboy,
Great White Strawberry,

XIII. The *Barberry* raiſed by *Suckers*, or *Layers.*

The Kinds are,

Berberry *with Stones*, || Berberry *without Stones.*

XIV. Of *Nut* or *Shell-Fruit.*

The Kinds are,

Engliſh *and large* French Walnuts, *beſt for pickling.*
Cheſnut, || White and Red Filberts, *of which the Red is the beſt.*

XV. The *Quince* raiſed by *Layers*, or *Cuttings.*

XVI. The *Mulberry* raiſed by *Layers*, *Cuttings*, or *Seed.*

XVII.

XVII. The *Cornelion Plumb* or *Cherry*, raiſed by Layers, Slips, and Stones, often lie *two Years* in the Ground before they ſpring.

XVIII. And Laſtly, the *Medlar*, which is increaſed by grafting on the *White-Thorn*, *Quince*, or *Pear-Stock*, and the *Service* by young Sets from the Woods, or by ſowing their Seeds.

I having in the former Part of this *Section*, explained the Manner of *preparing* and *planting* of *Fruit-Trees* in general, and have now delivered a *Catalogue of the beſt Fruits*, and how *propagated*, either by *Grafting*, *Inoculation*, &c. I ſhall in the next Place proceed to lay down ſome general Rules to be obſerved in their *pruning*, and afterwards explain the Culture and Management of every Sort particularly.

General Rules to be obſerved for pruning Fruit-Trees.

I. The nearer Branches are laid to a *Horizontal Poſition*, the *more apt* they are to produce Fruit.

II. The nearer Branches are laid to a *Perpendicular Poſition*, the *leſs apt* they are to produce Fruit, but *Wood* in great Plenty.

III. That the Middle of *Fruit-Trees* be kept clear of *great Wood* or *thick Branches*, eſpecially *Peaches* and *Apricots*.

IV. That the Quantity of Wood left after Pruning, be in ſome Degree of Proportion to the *Strength* and Condition of the Tree, not to crow'd in more Wood than *Nature* can well ſupply.

V. That the Branches of *ſtrong* and *vigorous* Trees be left *longer* than thoſe as are *weak*, and to cut away all as grow forward from the Wall.

VI. That Branches be not laid a-croſs each other, except on a very great Occaſion, *&c.*

VII. In the pruning young-planted Trees, of one Year's Shoot, obſerve, That if a Tree has *one* or *two vigorous*, or well-diſpoſed *Branches*, with two or three weak ones, prune them all to an equal Length, of about five or ſix Inches, leaving but two of the weak, with thoſe two as are ſtronger; but this is never to be done, but when the Shoots are placed regular, *viz.* a ſtrong Branch and a weak one on one Side, and the like on the other.

Therefore if all the weak Branches be on the one Side of the Tree, and the ſtrong ones on the other, diſplace one of the ſtrong Shoots entirely, and leave one ſtrong Branch only with the other two as are weaker. If the Poſition of the two weak Shoots ſhould be both above the ſtrong ones, and they not on one Side; then at ſuch Times 'tis beſt to cut away the two weak Branches intirely, and form the Tree with thoſe Shoots as will proceed from the Buds of the remaining Branches.

VIII. *Weak* or *decaying Trees* ſhould have their Wood pruned much ſhorter than thoſe as are in perfect Health, and the Shoots preſerved muſt be fewer in Number.

IX. When Trees of one Year's Growth produce ſeven or eight Shoots, chuſe out three, or four at moſt, of the middling Wood, and diſplace all the others.

X. When either young or old Trees produces ſtronger Branches towards the Bottom than the Top, 'tis a Sign that its upper Part is in an ill State of Health; therefore at ſuch Times 'tis beſt to cut away the weak Part entirely, and form a new Tree with the ſtrong and healthy Branches remaining.

XI. When Trees of any Age produce weak Branches at Bottom, and vigorous ones at Top, 'tis beſt to cut down that Tree to the weak Branches, and thereby they will be ſtrengthened, and the Tree proceed upwards in an equal State of Health.

XII. To nail in bearing Branches over-thick, ſtarves the Bloom, cauſes the Fruit to be ſmall and inſipid, and at length ruins the Tree. Therefore avoid thick nailing; for of the two Extremes, 'tis beſt to prune and nail too thin, rather than too thick; for as I ſaid before, that thick nailing ruins a Tree, ſo on the contrary, thin nailing cauſes fine Fruit and good Wood, *&c.*

XIII. When you prune Dwarf-Trees, obſerve that the Bud you prune at ſtand outward, and not inward, or Side-ways, and thereby the Tree in its natural Growth will form itſelf, without the Aſſiſtance of Hoops, *&c.* to extend out their Branches to form the Tree.

You cannot be ſo often put in Mind
Of that Advantage which your Plants will find:
By being prun'd, *the Boughs will thus obey,*
And by your Tool *are faſhion'd any Way:*

Though tough with Age, they ſtoop to your Command,
Nor can the crooked Pruning-Knife *withſtand:*
And when the Trees thus cut revive again,
When from their Wounds they borrow Courage, then
Oft exerciſe your Power, and ſo reſtore
Beauty *to that which was deform'd before.*
Youth unadvis'd doth in Deſire exceed,
And would without all Moderation breed.
The Pruner's *Care muſt ſuccour each Defect;*
He with his Knife *their* Vices *muſt correct;*
Superfluous his Servants may repreſs;
Deſtructive Pity makes them more increaſe.
But in what Part they muſt be cut, and how
From the Experienc'd you will better know:
Always untouch'd the chiefeſt Branches ſave,
From whom you hope a future Race to have.
Now if the Seaſon proves reciprocal,
You may behold your Fruit upon the Wall:
Your Garden's Riches *then will make you glad;*
Nor think that any Thing can Colour add,
Or Bigneſs to them, but that Influence,
Which on their Ranks kind Phœbus *does diſpenſe.*
Nature *your Wiſhes then will ſatisfy*
If with theſe Methods only you comply.
And though we Ripeneſs to our Fruits impart
By Heat on Walls reflected, yet this Art,
By the Reports of dark Antiquity,
In the Records of Time is ſet more high.

RAPIN, Lib. iv. Page 220.

SECT.

SECT. VI.

Of the Native Place, Name, Expoſition, and Culture of the Peach and Nectorine-Trees.

I. ITS Native Place is *Perſia*, whoſe extreme Parts, (*North* and *South*,) differ about ten Degrees of *Latitude*, which Difference is ſuppoſed to be the Cauſe of their ſeveral Kinds being ripe at divers Seaſons.

That is, 'tis ſuppoſed, that our early *Peaches* were Natives of the *Northern*, and our lateſt of the *Southern* Parts.

The mean Latitude of *Perſia* is about thirty five Degrees North, its Extremes being, the one thirty, and the other forty Degrees Latitude.

II. Its *Name.* In *Greek* 'tis called πεσικὰ μηλέα ῥοδόμηνα; in *Latin, Malus Perſica*; in the *Arabian* Language *Sauch*, or *Chauch*; in *Italian Perſiche*; in *Spaniſh Pexigos*; in *Dutch Perceboom*; in *French Peſche*; and by the *Germans Pfefichbaum.*

III. The *South* and *South-Eaſt Expoſitions* are certainly the very beſt; but *Peaches* will do very well on a South-Weſt, and oftentimes on a Weſt Wall, which ripens its Fruit, juſt as that of the South Wall is gone. *Peaches* ought not to be planted on a *cold wet Soil*, their Fruit are always *watry* and *inſipid.*

IV. In the *Culture* of *Peach-Trees* great Care muſt be had, to *well* and *timely* pruning, *&c.* In which obſerve

When *Peach-Trees* haſten to bear very ſoon, 'tis a Sign of *Decay* or *Weakneſs*; and the beſt Help for them is, to diſburden the Tree of its Bloom, and prune it to ſhort Wood.

When *Peach-Trees* are *vigorous*, cut out ſuch large Wood as appears to be uſeleſs, and nail in the Remains at a long Length, as twelve or fourteen Inches. In making *Choice of Shoots*,

Shoots, always chuſe the *middling Wood*, as are full of *ſwelling double Buds*; for thoſe produce Fruit which the *flat ſingle Buds* do not, their Product being *Wood* and *Leaves* only.

The beſt *Time* to prune *Peach-Trees* is in *March*, when all the hard *Froſts* are over: You muſt obſerve in pruning to cut out all *dead* Wood, all *Autumn Shoots*, and *yellow ſapleſs* Branches; to cut your Shoots to about ſix or eight Inches in Length, and to lay in the Branches at a moderate Diſtance, as three Inches, *&c.*

In *May* you muſt carefully and diſcreetly thin your *Peach-Trees* of their ſuper-abundant Fruit, leaving them not too thick, which will cauſe all the Fruit to be ſmall, and good for nothing; one good Peach is better than a thouſand bad ones.

About *Midſummer* top the Shoots with Diſcretion, and nail them to the Wall, without any great Regard to the Order, becauſe at the next Pruning they will be all alter'd; and about this Time you may begin to introduce the *Sun* to your Fruit; but do it gradually, which will give it its *natural Colour*, and *Maturity* likewiſe.

When *Peach-Trees* have their Branches nailed, or placed *horizontally*, the *Sap* is retarded, and the *Bloſſoms* will not fall from the Trees, by being, as it were, ſtrangled by the *Superfluity* of *Sap*, which often happens in Trees whoſe Branches are *perpendicular*, or near thereunto: Therefore Regard hereunto ſhould be had, as I have before ſaid, that the Branches ſhould be nailed *horizontally*.

Be careful to diſplace all *Suckers* as may riſe from the Roots or Bottom of the Trees, and carefully keep all Side-Branches nail'd up, cutting, or rather rubbing off all Buds or Branches as grows forwards from the Wall, and alſo cutting away all Shoots infected by *Blights*, *Inſects*, *&c.*

If the *Summer* be *hot* at the Time of your Fruit ripening, make a *Baſon* over the *Roots*, and give them Plenty of Water, ſo as not to over-do it, and the Fruit will be wonderfully augmented thereby. If the Mowings of *Graſs-Plots*, *&c.* be laid in thoſe Baſons, it will prevent the *ſcorching Rays* of the *Sun* from *drying* away the *Moiſture*.

The firſt *Peach* ripe is the *Nutmeg*, at the End of *July*; after which follow the reſt in Order, in the Months of *Auguſt* and *September*.

N. B. That *Peaches* are infinitely better when gather'd three or four Days before they are eaten. When you gather *Peaches* take care they are not bruiſed, and lay them on *Vine-Leaves*, with their Heads downwards in your *Fruittery*, till they are eatable, always remembering that if a *Peach* is laid on its Side, 'twill immediately be rotten.

When you prune new-planted *Peach-Trees* of the firſt Year's Shoot, (which ſhould be done in *March*,) do not leave *too much* Wood, nor cut it all away, as many do; but diſcretionally proportionate the ſame to the *State* of the *Tree*, as I have before mention'd.

In the *pruning* of Fruit-Trees in general, obſerve when you prune off the End of a *Shoot*, that you cut it off a little above a *Leave-Bud*, the Slope cut at the Back thereof. The more any Tree is pruned, the more it will ſhoot.

When you deſire a Fruit-bearing Tree to produce new Wood, which of itſelf is not inclinable to do, rub off the Bloom, (or moſt of it,) and *prune* the Shoots to *half* their uſual Length, and the Tree will break out into Plenty of Wood, which muſt be govern'd as I have before directed.

The *Nectorine* being a *Kind* of a *Peach*, or at leaſt one of that *Tribe*, is to be managed in all Reſpects as the *Peach*.

If Mr. *Bra--l--y*'s Report of the Peaches in *Italy*, (mentioned in his *General Treatiſe for the Month of* December, *Page* 133.) growing to ſixteen or eighteen Foot high in two or three Years after planting, without Walls, be actually true, 'tis evident that they love a warm Expoſition; and therefore we muſt allow them the beſt Wall our Garden affords.

SECT.

SECT. VII.

Of the Native Place, Name, Expoſition, and Culture of the Pear-Tree.

I. THE native Places from whence Pears were originally brought, were *Alexandria, Numidia, Greece,* and *Numancia,* as appears by their ſeveral Names.

II. Its Name. The *Arabians* call it *Humeeth;* the *Italians Pere*; the *Arabs Cirmetre*, or *Kemetri*; the *Germans Bir, Biren,* and *Piren*; the *Spaniards Pyras*; the *French Poire;* and the *Dutch Berre.*

III. The beſt Sorts of Winter Pears (all which the Catalogue conſiſts of) deſerve the very beſt Wall and Aſpect you can give them. *N. B.* They will not be ripe, till ſome Time after they are gather'd. All Baking-Pears may be planted againſt *North-Eaſt* or *North-Weſt* Walls, as alſo the *Rouſſellet, Orange, Bergamot, Catherine,* and other Summer and Autumn Pears.

The Soil wherein Pears delight, is a rich, ſandy, deep Loam, as the Reverend Mr. *Lawrence,* in his *Pleaſure and Profit of Gardening improved,* Vol. I. Chap. 7. obſerves, " That a " rich, deep, ſandy, mix'd Earth, in fifty four Degrees of Lati- " tude, will do more towards accelerating the ripening of the " beſt Fruit, then a ſtiff cold Clay will do in fifty one" From which it appears, that the ſo-much celebrated Mr. *Bradley* is very much miſtaken in his *New Improvements of Planting and Gardening*, Part III. Page 30. Where, ſays he, " The Soil which " the Pear chiefly delights in, is a wet Earth, inclining to Clay." (And further adds, in the following Words) " Nay, I have ſeen " this Kind of Tree proſper extremely in the ſtrongeſt Sort of " blew Clay, which is accounted the worſt of Soils; ſo that " this Sort, no more than the Apple-Tree, delights in what we " call rich Earth." Now 'tis true, that Pear-Trees will grow in cold wet Earths, and in Clay alſo; but, alas! the Fruit they

produce is *watry* and *inſipid*, and conſequently good for nothing, even in the beſt of Seaſons. And as an Inſtance to prove that Pears do delight in what Mr. *Bradley* calls rich Earth, (by which is to be underſtood, a good *mellow*, ſandy, *deep*, *holding Loam*,) let any Perſon go to the Honourable Mr. *Johnſtone*'s at *Twickenham*, where they will ſee, on his Terraſs, are growing the very *beſt Pears* in *England*, and in the greateſt Perfection, whoſe Soil is a fine, rich, holding Loam, ſomething inclinable to a Brick-Earth. I could inſtance divers other Places to prove the Miſtake; but in regard to its coming from a Gentleman, and not from a Gardener, I will modeſtly forbear, only adding, that inſtead of its being inclinable to Clay, he meant Brick-Earth.

When the Situation and Nature of Soils are inclinable to too much *Cold* or *Wet*, let the Holes be prepared as I directed in the former Part of this *Section*, and therein plant the *Lachaſſerie*, *Winter-Thorne*, *Virgoulee*, *St. Germain*, or *Amadot*, which are very fine in their Kinds, and will do on a South Aſpect tolerable well.

Pears upon *Quince-Stocks*, are beſt for *low Walls*, *Dwarfs*, or *Eſpalliers*, and eſpecially in wet Lands. Theſe Stocks doth effectually cure too great a Luxuriancy in the Pear, and cauſes it to produce Fruit much ſooner than when on a Pear Stock; but then on the other Hand, it has this Evil attending it; it is a ſhort-lived Tree.

The ſeveral *Bonchretien* Pears, being grafted upon a *Quince*, and planted in a warm Soil, produce much better and larger Fruit than on a Pear-Stock.

When young new-planted Pear-Trees (and indeed any other) are too vigorous, running altogether into fruitleſs Wood, take them up with Care, and immediately plant them again in the ſame Place without pruning: This Removal will put a Stop to their *luxuriant Growth*, and cauſe the Tree to proſper very well.

The beſt Seaſon for pruning Pear-Trees, is at the Fall of the Leaf, in which Care muſt be taken, to cover all large Wounds with a Mixture of *Roſin*, *Mutton-Suet*, and *Bees-Wax*, as ſoon as the Branch is cut off. The laſt Year's Shoots may be pruned to nine Inches, a Foot, or eighteen Inches in Length, according to the Strength of the Shoot; always obſerving to cut out all falſe

falſe Branches, called Water-Shoots, known by the extraordinary Diſtance of their Buds, and to lay in no more Wood, then the Roots may be reaſonably ſuppoſed capable of ſupplying with ſufficient Juices.

In *Nailing* of *Pear-Trees*, always remember to place the Branches *Horizontally*, otherwiſe they will ſoon come to Ruin: *Perpendicular* Branches are ever deſtructive.

To diſtinguiſh the proper Branches which produce Fruit from thoſe as produce Leaves only, obſerve the following Account, *viz.* There be few Pear-Trees as produce Fruit before they are three Years old, or their Wood of the like Age, that is, ſuch Shoots as are produced this Year, are preparing themſelves all the ſecond Year to produce Fruit in the third. Hence it appears, that Pear-Trees have their bearing Buds in three ſeveral States, continually ſucceeding one another. The blowing Buds of three Years old diſcover themſelves at the Fall of the Leaf, who, whilſt the Fruit preceding them was growing and ripening, they were preparing to ſucceed them the enſuing Year.

Theſe Buds of three Years Growth are known by their being very full, and larger than any others, in a ſeeming Swelling impatient State of breaking out into its beautiful Dreſs of delightful Bloom. The next preparative Buds of two Years, are of a ſharp conical Form, and Red-ruſſet Colour, growing very near to the fruitful Bud before deſcribed: And laſtly, the Junior Bud of one Year is a very ſmall one, but full above the Bark, and always breaks out very near to that of two Years Growth: And beſides all theſe, there is another wonderful Work of Nature, which is the Preparation of ſmaller Buds as are continually forming themſelves within the Bark, to break out, and ſucceed thoſe their next Seniors of one Year's Growth, and ſo on, *ad infinitum:* And in Conſideration that this wonderful Work of Nature was never explained by any one, therefore, for the Uſe of the Curious, and all others concern'd in Gardening, I ſhall ſoon communicate an entire, new, and general Syſtem of the beſt Fruits now extant in *England*, wherein the true Form of their Buds, Branches, Leaves, Bloſſoms, and Fruits, are truly repreſented, as they appear in their ſeveral Stages or Degrees of Growth: With Obſervations on their Progreſs, and proper Directions for their Managements, *&c.*

explain'd, and curiouſly engraven on Copper Plates, as large as the Life itſelf.

Prune *Luxuriant Trees* very late, and cut away one of the largeſt Roots, eſpecially a *Tap-Root*, if any be; which will retard its haſty Growth, and cauſe it to bear.

Suffer not any *Snags* or Branches pruned ſhort, from which good Fruit comes; to project from the Wall more than two Inches at moſt.

In *May* begin your Summer Pruning, obſerving to cut all *forward* and *luxuriant* Branches to an *Inch and a half*, or *two Inches*, from the Place they ſhoot from. This ſhortening will check the Courſe of the Sap, and cauſe a good bearing Branch (or more) to come in its Place, or break out into bearing Buds itſelf, and produce Fruit in the progreſſive Manner before deſcribed.

N. B. That what I have ſaid here in reſpect to ſtopping the *luxuriant Growth* of Pear-Trees, the ſame is to be underſtood of all other Fruits, the *Vines* and *Figs* excepted.

The *Summer Bonchretien* ſhould be always pruned in *May*, obſerving to nail in the Shoots at full Length; for they produce their Fruit at the Extremities of the Branches.

Both *Summer* and *Winter Bonchretiens* ſhould be planted againſt *high Walls*, as *Houſes*, *&c.* They want more Room to extend themſelves than any other Pear; and if they are confined by Pruning, immediately grow full of *Knots*, and produce but little Fruit: A warm Soil is beſt for them.

When a young *Pear*, or any other Fruit-Tree, as a *Peach* or *Apricot*-Tree, breaks out with Shoots on the one Side, and not on the other, Care muſt be taken to timely lead ſome of the tender Shoots to the barren Side, that thereby both Sides may be filled. The bending of thoſe Branches are not any wiſe hurt thereby, but rather helped, by reaſon that early Check cauſes them to bear Fruit very ſoon.

If in *July* your Pear-Trees are over-vigorous, and break out with forward Shoots, cut them off cloſe, and nail in all Branches as lie fluſh with the Wall, ſtill obſerving that 'tis beſt to rub off the Buds of ſuch Branches when they firſt appear. Suffer no Suckers to grow at the Roots of your Trees, any more than Weeds, *&c.*

At the End of *Auguſt*, and Beginning of *September* the *Autumn Pears* are fit to gather, which Work ſhould be done in the Middle of the Day, when the Fruit is perfectly dry.

They are not ripe, or fit to be eaten till ſome Time after they are gathered, as a Week, ten Days, and ſome a Month.

All *Winter Pears*, as Bonchretiens, Colmar, St. Germain, Virgoulee, Lachaſſerie, Ambret, *&c.* muſt not be gathered till *Michaelmas*, or Middle of *October*; at which Time (as I ſaid before) great Care muſt be taken to gather them perfectly dry; if otherwiſe, they will grow moldy, and be preſently rotten.

About the End of *November* the Winter Pears begin to ripen, as the Lachaſſerie, Virgoulee, Ambret, Colmar, Craſan, St. Germain, *&c.* which, with Care, moſt of them will laſt all *January*, and Part of *February*, and the *Winter Bonchretien* till *May*.

In the *Autumn*, when the Pears begin to drop from the Trees, as the *Winter Pears* will do when their Time for gathering is come, lay under every Tree the *Mowings of Graſs*, for the Fruit to *fall* on, and carefully take them away as they fall, to your Conſervatory, leaſt others fall upon the firſt, and bruiſe them. The Manner of preſerving Winter Fruit I will exemplify at the latter End hereof.

In *March* prune young Pear-Trees of one Year's Shoot with Diſcretion, not for to take but litttle from them, or to take all away, (as is too often done by many.)

This Month of *March* is the proper Seaſon to retard the luxuriant Growth of Trees, by (what Mr. *Lawrence* calls) *Plaſhing*, that is, cutting the luxurious Part near to whence it ſhot, ſomething more than half through; which checks its vigorous Growth, and thereby is ſooner diſpoſed to bear Fruit. If by Miſmanagement Fruit-Trees have many perpendicular Branches as are unfruitful, 'tis beſt to plaſh them, as before directed.

N. B. But this Way of Plaſhing is not to be practiſed on any Trees but Wall-Trees, Peaches excepted, and very low Dwarfs, whoſe Branches are ſecured by Stakes; for was Standards to be cut in that Manner, the Winds would ſoon break off thoſe Branches.

The beſt Pears for *Eſpaliers* and *Dwarfs*, are the *Citron, d' Camus, Primit, Sugar Muſcat, Jargonel, St. Magdalen, Quire-Song Pippin, Vermillion, Mouille Bouche, Gooſeberry Pear, Green Chizel, Cyprus, Orange Bergamot, St. Germain, Ambret, Spaniſh Bonchretien, Virgoulee, Colmar, Lachaſſerie,* and indeed all others, with good Care, the *Summer* and *Winter Bonchretiens* excepted for Dwarfs, but very well for *Eſpaliers*, where they have Room to extend themſelves.

Your *Eſpalier* and *Dwarf Pears* being planted in the *Autumn*, at the Fall of the Leaf, as I before directed, at their proper Diſtances, *&c.* in *May* following pinch off the Tops of perpendicular luxuriant Branches, within half an Inch from whence they ſhoot, and 'twill cauſe others to break out as will be good Wood. At this Time you may diſcern what Buds will be ſerviceable in filling up empty Places, or for Fruit, and all others ſhould be diſplaced. This Work being now done, the Sap immediately heals the Wounds.

The Proportion laid down for the Diſtance of Eſpaliers from Walls, and their Height, by the Reverend Mr. *Lawrence*, is very good, *viz.* as Eight to Twenty, that is, if the Diſtance of the Eſpalier from the Wall be twenty Feet, the Height muſt be eight Feet, *&c.*

The ſeveral Kinds of uſeful Wood in a Winter Pear-Tree are three, *viz.* Wood with Fruit; Wood preparing itſelf for Fruit, which is doing a Year beforehand; and laſtly, the yearly Shoot; ſo that that Shoot as is made this Year, is ſwelling and knotting itſelf in the ſecond Year, to produce Fruit in the third Year; but yet there be ſome Summer Pears as produce Fruit the ſecond Year: Therefore Care muſt be taken every Year to lay in young Wood to ſucceed the Place of the old, which muſt be cut out when grown barren of fruitful Buds, *&c.*

SECT.

SECT. VIII.

Of the Native Place, Name, Expoſition, and Culture of the Apricot.

I. ITS native Place is *Epira*, *Epire*, or *Epirus*, a Province in *Greece*, firſt founded by the *Romans*, and therefore was called *Mala Epirotica.*

II. The *Apricot* by the *Greeks*, is called μελὲκ αρμενίακα; in *Latin*, *Malus Armenica*; in *Arabick*, *Mex*, and *Mermex*; in *Italian*, *Armoniache*, *Moniache*, *Bachoſe*, and *Griſomele*; in *Spaniſh*, *Albiricoques*, *Alvaricoques*, and *Alberchigas*; by the *Germans*, *Sir Johan Pfferſick*; and the *French*, *Abricot*, or *Carmaignoles.*

III. Their Expoſition is beſt when *South*; but will do on *South-Eaſt*, *South-Weſt*, or *Eaſt* and *Weſt Walls* very well.

IV. Their *Culture*, wherein obſerve (after the Tree is planted, as before directed,) to *prune* and *nail* them according to the Manner directed for the *Peach*, to keep the Trees clear of *Suckers* and *Weeds*, and to cut away all *blighted Branches*, or others infeſted by *Inſects*, *&c.* to thin the Fruit with Diſcretion in *May*; and when it is fully grown, to gradually expoſe it to the Sun, which in its Ripening will give its natural Colour and Taſte.

'Twill not be amiſs, if at the Time of your Fruits ripening, that you make a Baſon over the Roots of the Trees, and give them Water plentifully, if the Seaſon be very *hot*, and to lay the Mowings of *Graſs* therein, to prevent the *Sun* from drying away the *Moiſture* as is neceſſary for the Trees.

About the End of *May*, or Beginning of *June*, the *Maſculine Apricot* is ripe; and towards the Middle of *July* the *Orange* and *Turky*; which laſt, is a Fruit of an excellent Flavour.

Apricots gather'd one Day before they are eaten, gives them an excellent delicious Flavour.

The true *Bruxelles Apricot* is an excellent Fruit, and will proſper very well on *Eſpaliers*, *Dwarfs*, or *Standards*.

N. B. The Method laid down for *plaſhing* of Pear-Trees, *&c.* is not to be practiſed on the *Apricot* at *no other Time* but the *Month* of *May*, the *Sap* being then capable to heal the Wound inſtantly.

In *March* prune all young-planted Trees of one Year's Shoot, which perform with Diſcretion, not to leave more Wood than is neceſſary, nor to lay in the Branches over long; and laſtly, not to prune them too ſhort, to add new Vigour, as ſome call it, too often to the Deſtruction of good Trees.

SECT. IX.

Of the Native Place, Name, Expoſition, and Culture of the Fig.

I. ITS Native Place: The *Fig* is an Native of *Barbary*, long ſince introduced into many Parts of *Europe*, as *France*, *Spain*, *Italy*, *England*, *&c.* where, by Length of *Time*, and divers *Improvements*, the ſeveral *Sorts* are become as numerous as *Peaches*, *Apples*, *&c.*

II. Its Name, in *Greek*, is called σῦκον; in *Latin*, *Ficus*; in *Arabick*, *Sin*, *Tin*, or *Fin*; in *Italian*, *Fichi*; in *French*, *Figue*; in *Dutch*, *Feigen*; in *Spaniſh*, *Hygos*; and by the *Germans*, *Feigben*.

III. This *Favourite Fruit* delights beſt in a *South Expoſure*, where its Soil is *dry* and *ſtony*, like unto the *Vine*.

IV. In the Cultivation of the Fig, you muſt obſerve, that it doth not delight in being much prun'd, or often digg'd about. The beſt Seaſon to *plant* the *Fig* is in *March* or *April*, when all the *cold Froſts* are gone and over; and if the Spring prove dry, never forget to give them *Plenty of Water*; 'twill greatly add to their Growth. In *March* take off the *Suckers* of *Figs*, and tranſplant them where required,

and

and at the ſame Time lay down the *Layers*; which take off, and tranſplant the *March* or *April* following: You muſt not cut or prune the *Tops* or *Heads* of either *Suckers* or *Layers* of *Figs*; 'tis *immediate Death* to them, when ſo cut.

The beſt Seaſon to prune *Fig-Trees* is in *June*; at which Time you muſt obſerve, that you leave all the Shoots with their Tops on, becauſe thoſe extream Parts, (*viz.* the three laſt *Buds* or *Eyes*) produce the Fruit the enſuing Year.

Cut out all large Wood, as is too much, which always cut off as near the Ground as may be, and cover the Wound immediately with the Mixture of *Mutton-Suet*, *Rozin*, and *Bee's Wax*, as I before mention'd. The *largeſt*, or *ſtrongeſt Shoots* of the *laſt Year* are what *produces* the *Fruit*; all ſmall weak Shoots are now to be cut away.

Admit not *Suckers* at the *Roots* of your Trees, except that an *Increaſe* is required.

If in *June* you *pinch* or *nip* off the End-Buds of the young Branches, 'twill ſtop the over and above Courſe of the Sap, and cauſe the Fruit to come much earlier, and in greater Perfection: *Sand*, *Lye-Aſhes*, *&c.* laid at the Roots of *Fig-Trees*, greatly accelerates the Ripening of the Fruit. At the Pruning of *Fig-Trees*, obſerve to nail up, or confine to the Wall, all the large Branches; but let the young Shoots, which produce Fruit, be at free Liberty: The Fruit will ripen much better than when confined to the Wall. But in *November* following it will be beſt to nail them cloſe to the Wall, the better to preſerve them from the Winter's Froſts.

And although the common Practice in *England* has been to plant this Fruit againſt Walls only, yet 'tis to be underſtood, that *Figs* will proſper, and produce good Fruit in great Plenty, when planted *Dwarfs* or *Standards*; as may be ſeen in the Gardens of that *great Encourager* of Planting, the Honourable *James Johnſton*, of *Twickenham*. The *beſt Figs* as I know of now in *England*, as are really good, are the White and long Purple Figs, ripe at the End of *Auguſt*: The others, mention'd in my Catalogue, are of *France*; of which ſome are, and others might be alſo cultivated in *England*, with as much Eaſe as the Purple and White; and that my Reader may be informed of their ſeveral Qualities, take the following Deſcription: The *Figs* mention'd in my Catalogue, are either *White*, *Black*, *Yellow*,

Yellow, *Grey*, *Green*, *Brown*, *Purple*, or *Violet colour'd*, conſiſting of ſixteen different Kinds. As, firſt, Of *White Figs*, which are three in Number, *viz.* the *Flower of Figs*, the firſt ripe, called by the *French Figue Fleru*, having a ſhort Stalk ſomething flat. The ſecond is of the ſame Name with a long Stalk; and the third, called the ſmall *Marſeilles Fig*, of a flat Make, and very fruitful Kind.

All theſe three Sorts bear twice a Year, *viz.* Spring and Autumn; and their Fruit are richly ſugar'd, have but few Seeds, and are melting.

II. *The Black Fig*, or *Madera Fig*, called by the *French le Figue de Madere*, is a black large *Fig*, of a long Make, a very great Bearer, and requires a very warm Expoſition to ripen its Fruit, as well as a very high Wall to extend it ſelf.

III. *The Yellow Fig*, called by the *French Incarnadine*, or *Incarnation*, is a very large *Fig*, like unto the *White Flower of Figs*: 'Tis a great Grower, bears twice a Year, *Spring* and *Autumn*; it ſeldom produces much Fruit in the *Spring*, but generally in *September* great Quantities: It is of a *Reddiſh Colour* within Side, and a very good Fruit.

Beſides this Yellow Fig, there is another calledthe *Golden Fig*, and by the *French Figue Dorée*: 'Tis a large flat Fruit, its Skin breaks in Ripening, and produces a much better Crop in the *Autumn* than in *Summer*.

IV. *The Grey Fig*, called by the *French la Figue de Griſe*, a large Fig of a long Make, greyiſh on one Side, and a little blewiſh on the other, an indifferent good Bearer, and a tolerable good Fruit.

V. *The Green Fig*, called in *French Figue Verte*, and by ſome *La Verdalle*, or *Figue d' Eſpagne*, *Spaniſh* Fig, by the *Italians Verdone*, is a plump round Fruit, always green without, and when ripe, very red within Side.

'Tis a very *hardy Tree*, and produces a better and larger Crop in *September* and *October*, than in *Summer*, and is a very good Fruit.

VI. *Brown-Purple Figs*; of which there are two Sorts, *viz.* the *Genoa Fig*, called by the *French Figue de Gennes*, or *la Figue Fievre*, the *Treaver Fig*. It is an excellent fine flavoured *Fig*, and produces Fruit larger than any other: Its *Shape* is long,

long, and Colour a *browniſh Purple*, and withal an excellent Bearer, when in a warm Expoſure.

The other Kind of *Brown-Purple Figs*, are called *Verniſingue*; it is an excellent good Fruit, of a browniſh Purple Colour, and delights in a warm Expoſition.

Laſtly, *Violet Figs*, of which there is *ſix Sorts:*

As, 1ſt, The *long Violet Fig*, called by the *French Figue Violette longue*, *Figue Poire*, *Pear Fig*, and by ſome *Figue de Bourdeaux*, the *Bourdeaux Fig:* 'Tis a very large Fruit, a great Bearer, ripe in *September*, when no other Fig is in Seaſon; 'tis very full of large Seeds, and its Pulp ſomewhat dry.

2dly, The *flat Violet Fig*, called by the *French Figue Violette plat:* 'Tis a plentiful Bearer in the *Autumn*, but not in the *Spring*; of a middling Size, a fine *delicious melting Taſte*, and indeed is one of the very beſt Sort of *Figs*.

3dly, The *Bouriageotte Fig*, ripe in *September*, of a *light Violet* Colour, a very large Fruit, a plentiful Bearer in the *Autumn*, but not at *Midſummer;* and withal an excellent good Fruit.

4thly, The *Melinga Fig*, called by the *French Figue de Melingue*, an excellent delicious Fruit, of a *Violet* Colour without, and *Red* within; its Form is long and thin, and when near ripe, is ſubject to drop its Fruit: It loves a very warm Expoſure, and will not admit of any pruning for many Years after planting.

5thly, The *Dwarf Fig*, called by the *French Figuier Nain:* The *Buds* of this Tree are very cloſe ſet, and its Shoots ſhort; its Fruit is large, and of a *Violet Colour* without, and *Red* within; 'tis a plentiful Bearer, and a very good Fruit.

6thly, The *Burgeotte Fig*, an excellent Fruit in Taſte, *large* and flat in Shape, of a *Violet Colour* without, and *Red* within, and a very good Bearer in *Autumn*.

Laſtly, The ſmall *Mignionne Fig*, called by the *Freneh Petite Figue Mignionne:* Its Fruit is of a *browniſh Blew* without, and *very Red* within, but ſmall, being not much larger than the *Carnation Cherry*, and is a very good Bearer.

N. B. If *Figs* are planted in Tubes, as *Oranges* are, and in the *Winter* ſhelter'd in a *Green-Houſe* from the *Cold*, *&c.* they will oftentimes produce Figs ripe in *May*.

N. B. That when any Kind of Fig at its Ripening, is obſerved to have a *Drop* hanging at its *End*, 'tis then in greateſt *Perfection*, and ſhould be immediately gather'd.

N. B. There are ſome *Figs* as do not diſcover their Ripening by a *Drop*, therefore when ever they are obſerved to *decay* or *flag* at the *Stalk*, you may depend upon their being ripe.

Figs muſt *not* be gather'd in the *Heat* of the *Sun*, therefore 'tis beſt to gather them in a *Morning* after the *Dew* is gone, and before the *Heat* of the Day is come on; and being kept in the *Fruitry* one Night after gathering, cauſes them to eat *much finer* than when firſt gather'd.

SECT. X.

Of the Native Place, Name, Expoſition, and Culture of the Plumb.

I. THE native Places of the *Plumb-Tree* is *Armenia*, whoſe Latitude is about fourty two Degrees, and *Damaſcus* (formerly a Town of *Syria*) ſituated in thirty five Degrees Latitude, from whence they were firſt brought into *Italy*.

II. A *Plumb*, in *Latin* is called *Prunus*, or *Prunum*; in *Arabick Anas*, *Avas*, or *Hagias*; in *Italian Prune*, or *Succine*; in *Spaniſh Prunas*, *Andrinas*, or *Amexeas*; in *Dutch Pruym*; in *French Prune*; and by the *Germans Pflaumen*.

III. Altho' *Plumbs* will produce excellent Fruit from Dwarf, Eſpallier, or Standard Trees, yet there be many *good Sorts* as deſerves even the beſt Wall the Garden affords; as the *Perdigon*, *Greengage*, *&c.* nay, all in general are vaſtly helped thereby.

IV. Its *Culture*. The *Plumb* delights in *good Land*, inclining to be *rather ſtrong* and *wet*, than *light* and *dry*; and will ripen very well againſt *Eaſt*, *Weſt*, *North-Eaſt*, or *North-Weſt* Walls.

The

The *Season* for pruning is *January*, or *February* at furtheſt, and the Manner the ſame as that of the Pear.

When *Plumb-Trees* are *vigorous* and *luxuriant*, 'tis beſt to *plaſh* or prune them very late, and if need be, both Operations may be uſed.

Carefully mind to deſtroy all Manner of *Weeds*, *Suckers*, *&c.* in the *Spring*, and to nail up all uſeful Branches.

In *July* pick off the Leaves, and *let in the Sun*; but do it by *Degrees*, and thereby they'll receive their natural *Colour* and *Taſte*.

About the End of *July*, the *London-Plumb*, *Plumb-Mordin*, *&c.* are ripe, after which comes all others in order, and continues till *September*.

Plumbs gather'd a Day or two before they are eaten, and kept in *Nettles*, eat much finer than when firſt gather'd.

SECT. XI.

Of the Native Place, Name, Expoſition, and Culture of the Apple-Tree.

I. ACCORDING to the Obſervation of Sir *William Temple*, on the Conqueſt of *Africk*, *Greece*, *Aſia Minor*, and *Syria*, it appears, that ſoon after that Conqueſt the *Romans* brought into *Italy* all Sorts of *Mala*, which we call *Apples*, and from thence were ſent into divers other Parts, and *propagated* as other Fruits, *&c.*

Amongſt the great *Variety* of *Engliſh Fruits*, there is none *ſo univerſal* as the *Apple*; for be *Land* of a *hot* and *dry*, *wet* and *cold* Nature, one or other of the Sorts will produce Fruit; and where Land is good, in very great Quantity.

The Excellency of the Liquor extracted from this Fruit, is a ſufficient Encouragement for its Propagation, excluſive of its profitable Uſes at Table, in the Kitchen, *&c.*

Apples

Apples are increas'd, being *grafted* on *Crab-Stocks*, as before deliver'd; and are generally planted *Standards*, *Eſpaliers*, or *Dwarfs*, and beſt when the Land is a *freſh ſtrong Loam*, with a good Bottom of *Brick-Earth.*

If *Apples* are grafted on *Paradiſe Stocks*, they will bear Fruit the *ſecond* or *third Year*, and are beſt for *Dwarfs* or low *Eſpaliers.* 'Tis a common Practice amongſt moſt *curious Gardeners* to plant ſmall *Apple-Trees* grafted on *Paradiſe Stocks*, in large *Flower Pots*, or Tubes, wherein they produce Fruit very plentifully, being kept in ſmall *Open Heads*, or *Dwarfs*; which are very great *Embelliſhments* of *Entrances*, *Partares*, *Cabinets*, *&c.*

The *Codlin* is a Kind of *Apple*, increas'd from *Suckers*, taken from its Root in the latter End of *October*, or Beginning of *November*, and is an excellent Fruit, both for its Earlineſs of ripening, and *good Services* in a *Family.* It may alſo be increas'd by *Cuttings*, cut off in *March*, and planted under a *North Wall.* The *Apple-Tree* does no Ways delight in being pruned in the *Winter* with a *Knife*, the Canker being commonly the next as takes Place, which ſoon kills the Tree; therefore, I adviſe, that in *May* and *June* you carefully obſerve to *rub* or *pinch* off all *luxuriant*, *&c.* Branches, and tie in others fit for Uſe, and thereby your Trees will be preſerved from that Diſtemper.

The *beſt Seaſon* for planting this Fruit is, when its Leaves are juſt fallen, *viz.* in *October*, at which Time 'tis beſt to plant the Cuttings of *Paradiſe Stocks*, under a *North Wall*, which being kept clean from Weeds, and water'd in the *Spring*, if very dry, will be fit to graft on in three Years. Their native Place is *France.*

If *Golden Pippins*, *Nonpareils*, *Holland Pippins*, *French Pippins*, *&c.* were planted againſt an *Eaſt Wall*, and their pruning perform'd in *May* and *June* by *pinching*, as I before directed, their *Fruit* would not only be *much finer* in Taſte, but wonderfully *larger* and beautiful.

The *Kernels* of *Apples*, ſaved from ſuch Fruit as were grafted on *Crab-Stocks*, and ſown, moſt commonly produces a much worſe Kind of Fruit then the *Mother-kind*, and very often perfect *Crabs* and *Wildings.* If you ſow the *Kernels* as are ſaved from *Apples*, produced by a Seedling without grafting, the

Fruit

Fruit they produce are ſeldom either *Crab* or *Wilding*, but are often as good as the *Mother-Fruit*, and ſometimes (tho' very ſeldom) better.

SECT. XII.

Of the Vine; its Names, Culture, &c.

THIS *Glorious Plant* the VINE, when cultivated, is called by the *Greeks* ἀμπελος οἰνοφόρος; by the *Latins Vites, Vinifera, Sativa,* and *Culta*; by the *Arabians Karin, Karni,* or *Harin*; by the *Italians Vite Venefera*; by the *Dutch Wiingaert,* or *Wiinſtacke*; by the *French Vigne*; by the *Germans Weinreb*; and by the *Spaniards Vid,* or *Parm.*

'Tis propagated by *Layers,* or Cuttings, which Works are to be done in *October:* And in the Operation you muſt obſerve, that three or four *Buds* at leaſt be in the Ground; for 'tis from them their Roots put forth. In the Choice of Cuttings obſerve to take thoſe as are of the laſt Year's Shoot, *ſtrong* and *vigorous,* which cut to ſixteen or eighteen Inches long, and plant under an Eaſt Wall, leaving but two Buds out of Ground, in Rows, about a Foot or fifteen Inches aſunder; and in the Rows, at the Diſtance of eight Inches. When your Cuttings are thus planted, cover the ground between them with *Horſe-Dung,* about five or ſix Inches thick, and if the *Spring* prove very dry, you muſt now and then give them Water, ſo as to keep them moiſt, which a Vine requires at its ſtriking Root; and if your Land be warm and light, in two Years Time will be fit to tranſplant.

If the *Cuttings of Vines* be planted in the open Air, without the Help of any Shade, and are about two Foot, or two Foot and a half in Length, and all buried, two Buds excepted; ſuch Cuttings kept *moiſt* in the *Spring,* will grow and thrive very well; but in this Operation, you muſt obſerve, that you lay the Cuttings in *ſloping,* the loweſt Part

not to exceed ten Inches, or a *Foot* in Depth, and to bend the upper Part in ſuch a Manner, as for the two Eyes or Buds as are left out of the Ground to ſtand Perpendicular.

The warmeſt *Expoſure* is the *beſt* for the *Vine*, and therefore ſhould be always defended by *Woods*, *Hills*, *&c.*

The beſt Soil for *Vines* is a *rich warm Loam*, mix'd with freſh *hot Sand*, or *Gravel*, or inſtead thereof, *Sea-Coal Aſhes*, *Wood Aſhes*, *Brick-Rubbiſh*, *Lime*, or *Drift Sand*. When you prepare Borders of this Mixture, they need not be more than four Foot in Breadth, or deeper than one Foot; for thoſe Juices of the Earth as nouriſhes the *Vine*, lies very near to the Surface of the Ground.

The beſt Seaſon for *planting Vines* is *October*, or Beginning of *February*, if the Weather be open; but of the two, I recommend the *Autumn* Planting before that of the *Spring*. When *Vines* are remov'd from a *Nurſery*, *&c.* great Care muſt be taken to *preſerve the Roots* from the *parching Winds*, and that they be not very dry at Planting. So ſoon as *Vines* are taken out of the Ground, they ſhould be packed up with *wet Moſs*, or *wet Hay*, and cloſely bound in *Mats*, which will preſerve their Roots a long Time if need be.

When you plant *Vines*, prune the Ends of their Roots with Diſcretion, and to the Top or Head of the Plant leave but two or three Joints at moſt; and when in *April* they begin to ſhoot, make choice of the two ſtrongeſt Shoots, which preſerve, and the others diſplace; as alſo other ſmall Shoots at all Times, that thereby thoſe two Branches may have the whole Nouriſhment, which will enable them to produce *Fruit* much ſooner than had they been weaken'd by other Branches as would have robb'd them of their Strength.

To plant *Vines* at ſuch Diſtances as they will fill in Time, as eighteen or twenty Feet, (their Branches being laid in a *horizontal Poſition*,) is loſing the Uſe of a great deal of Walling for ſeveral Years; therefore, to prevent ſuch Loſſes, I adviſe that you plant your Vines at ten Foot apart; and when they meet, and want Room, to cut away ſo much of the intermediate Vine (*viz.* the middlemoſt of every three) as will give ſufficient Room for the others to extend themſelves. And although Mr. *Lawrence* diſcommends the Practice of now and then laying down Branches to *ſtrike Root*, *&c.* yet I cannot but

but *commend the Practice*; for thereby, as *old Wood*, or *Plants fails*, they are immediately ſucceeded by thoſe new ones, and the Wall kept full of Wood. The Objection made by Mr. *Lawrence* againſt thoſe *Layers*, being directed perpendicularly, is but for the firſt Year; for the Shoots afterwards produc'd by them, may be led *horizontally*, or otherwiſe, as the *Pruner* pleaſes.

'Tis true, that the *horizontal Nailing of Trees* greatly checks the *Sap*, and cauſes the Branches of many Trees to bear much ſooner; but for *Vines*, I am certain that although they are luxuriant, and nail'd exactly perpendicular, will in many Places produce wonderful Grapes, and in very great Quantity; witneſs the South-Wall of the honourable Mr. JOHNSTONE at *Twickenham*, next the Road leading to *Richmond* in *Surry*; whoſe Grapes are ever in the greateſt Perfection, both for Goodneſs and Quantity, and are always nailed perpendicularly. I could mention divers other Places, who nails in the ſame Manner with great Succeſs, but for the preſent let the preceding ſuffice.

The vigorous Nature of a Vine is ſuch, that though the Branches are led up a Wall of twelve or fourteen Feet in Height, yet the Fruit at the Top hath ſufficient Quantity of Juices for its Nouriſhment, and is not inferior to that as grows within three or four Feet of the Ground. To plant *Vines* againſt low Walls of four or five Foot high, as Mr. *Lawrence* directs, at his Diſtance of ſix or ſeven Yards, and not to make good with Layers, *&c.* would prove in the End to be a very great *Loſs* and Diſappointment to the Planter, which *Experience will prove.*

'Tis good to have your young *Vines* out of *rich Nurſeries*, that is richer than wherein they are to be planted, that thereby at firſt Planting they may receive a ſmall Check; for too great Vigour at firſt Planting is always bad.

The beſt Seaſon for the *general pruning of Vines* is at the *Fall* of their *Leaf*; but if then neglected, not to exceed the Middle of *February* at lateſt. The moſt vigorous Branches are thoſe as produce the Fruit, which muſt *carefully be preſerved*, and the ſmall fruitleſs Branches cut entirely out.

Such Branches as are very ſtrong may be allowed two Foot in Length; and others of leſs Vigour, to be ſhorter, as a Foot, fifteen Inches, *&c.* according to their Strength and Vigour.

In the Cutting of a *Vine*, obſerve that you cut about an *Inch* above the *Bud*, and that the Cut be on the *Back* thereof; ſo that when the *Sap* moves in the *Spring*, it by running may not *hurt* or *damage* the *Bud*; and obſerve further, that 'tis beſt to make choice of ſuch Buds were you top a Branch, as will admit of the Cut or Slope-Part to be next to the Wall, as well as behind the Bud; for when the Cut is viſible, it is not only more expos'd to the Prejudice of Weather, but is alſo a diſagreeable Sight; therefore, if you make choice of fore-right Buds, they will anſwer the End.

In the Nailing of Vines, or any other Fruit-Tree, *never make uſe of Leather* for *Shreds*; the beſt is, *Liſt*, or *Cloth*, and obſerve that you do not nail the Shred tight about the Branch, but leave room for it to ſwell in its Growth. The Diſtance that you nail the Branches of Vines one from the other, muſt not be leſs than nine Inches, nor more than one Foot.

The Fruit of *Vines* is always produced by the laſt Year's Wood, at one or more of the three firſt Buds from the old Wood; therefore when *Vines* are once got in a *fruitful State*, you need not leave their Shoots more than four or five Buds in Length at moſt.

For the well *Management* of *Vines* in *Summer*, obſerve this Rule, That no Kind of Branch be ſuffer'd to grow, as is not fit and perfectly neceſſary for Wood, Fruit, or Shelter.

Therefore in *May* be diligent to pick off all ſmall weak Shoots, which will put out in many Places, and if not diſplaced, rob the Fruit of its Nouriſhment; alſo nail in all uſeful Branches, and in your *Vineyards* tie up the leading Shoots to Stakes. In *June* (not in *May*, as Mr. *Bradley* directs in his *New Improvements of Planting and Gardening*, as he calls them, *pag.* 8.) is the beſt Time to ſtop the *luxuriant Growth* of the *Vine*, by nipping off the Branches at two or three Joints beyond the Fruit, and to make choice of ſuch vigorous Branches as are required to fill empty Places, to be nailed in, without being ſtopp'd by *Nipping* or *Pinching*, except they are of very great

great Lengths: Alſo nail cloſe to the Wall all Branches with Fruit, and diſplace all weak ones when they appear as before directed; but obſerve that the Fruit is *not* thereby *laid open* to the *Sun*, which will now either *deſtroy* or ſpoil its Growth.

N. B. *The beſt Grapes are always produced by vigorous Branches at the fourth or fifth Joint.*

In *July*, *Vines* are in their *full Strength and Vigour*; therefore keep them carefully pruned of falſe Wood, as is ſaid before, that the Fruit may not be deprived of its proper Heat and Nouriſhment; and about the Middle of this Month examine all vigorous Shoots pruned at *Midſummer*, whereon you'll find ſecondary Shoots from their ſeveral Buds, which diſplace, the uppermoſt excepted, prun'd off at one or two Buds Length, to admit Nature's exerting herſelf in its laſt Shoot of *Autumn*, and to preſerve the Loſs of Fruit or Wood from thoſe Branches.

'Tis abſolutely neceſſary that ſtrict Regard be had to *Summer Pruning*, that a ſufficient Number of vigorous Shoots be laid in to *ſucceed* ſuch *old ones* as will be cut out in the *Winter*; and although *Vines* will produce *Grapes* from *Knots of old Wood*, yet they are *never ſo good* as thoſe produced from *ſtrong and vigorous* Branches.

Great Care muſt be taken to tie up all uſeful Branches of *Vines* planted againſt *Eſpaliers*, or in *Vineyards*, and alſo to diſplace by *Pinching* all uſeleſs weak Branches, as directed for Vines againſt Walls.

In *Auguſt* give them the laſt Pruning, and keep the Fruit *cloſe* to the *Wall*, diſcreetly ſhaded with Leaves, ſo as to partly expoſe them to the *Sun*, and preſerve them from the *cold* Nights.

In *September* the *Vine* produces its *delicious Fruit*, which muſt be very dry when gathered, otherwiſe they ſoon grow moldy and rotten.

Grapes gather'd dry, and preſerved from the Froſt, will keep a long Time; but 'tis beſt to gather them a little before they are ripe, and to hang them on a Line, with the End of the Stalk ſeal'd with Sealing-Wax.

SECT. XIII.

Of the Cherry, its Name, Culture, &c.

I. IT appears by the Obſervation of Sir *William Temple*, that the *Cherry* is a Native of *Pontus*, a Province in *Aſia Minor*, firſt brought from thence *Ann. Rom.* 683. by *Lucullus* into *Italy*; and about *one hundred Years* after 'twas introduced into *England*. Its Name in *Greek* is κεράσος; in *Arabick*, *Seraſic*; in *Latin*, *Ceraſus*, or *Ceraſum*; in *Spaniſh*, *Ceraſas*, or *Guindas*; in *Italian*, *Ciregie*; in *Dutch*, *Kriken*; in *French*, *Ceriſes*, or *Guines*; and by the *Germans*, *Kirſen*, or *Kirſchen*.

Amongſt the ſeveral Kinds of *Cherries*, the *May Duke*, *Holman's Duke*, and *Lukeword*, deſerve a Place againſt the *beſt Wall*; the others will do very well *Dwarfs*, *Eſpaliers*, *half* and *whole Standards*, the *Morella Cherry* excepted, which is beſt againſt a *North-Wall*, and if preſerved on the Trees till the End of *Auguſt*, becomes a *rich* and *noble Fruit* for the Table; for by its long hanging, loſes moſt of its *Acidity*, or Sourneſs.

All *Cherries* are propagated from the *Black Cherry*, by being either *budded* or *grafted* thereon, and delight in a light rich Loam.

The leſs *Cherries* are pruned, the better they like it; but however, where weak or luxuriant Branches happen, they muſt be govern'd by the Knife; as alſo the Ends of leading Shoots, which muſt be ſhorten'd to eight or nine Inches. The beſt Time for this Work is *October*.

When *Cherry-Trees* take to *bear very early*, and grow but little, 'tis beſt to *pull* off *moſt of the Bloom*, and ſhorten the Branches, which will cauſe the Tree to *ſhoot* with freſh Vigour; or if your Trees are Bark-bound, what ſome call Hide-bound, 'tis beſt to *ſlit* open the *Bark* of the Body from Top to Bottom, and its large Branches alſo, with the Point of your

Knife; but obſerve to do it on the Side, and not in the Front of the Tree: Be careful to diſplace Suckers, and cut away all Tops of Branches infected with the *Black Fly*, *&c.*

In the End of *May* the *early* ſmall *May-Cherry* is ripe, after which comes the *Early Duke*, *Holman's Duke*, and all others; of which the laſt are the *Engliſh*, *Carnation*, and *Morella*.

If *Duke Cherries* were planted againſt *North-Eaſt*, *North-Weſt*, and *North Walls*, they would produce Plenty of Fruit when thoſe of the *South-Wall* were all gone; but they muſt be *covered* in the *Spring*, when in Bloom, during the Time of *old Winds*.

N. B. *That the Morella, and Early ſmall May-Cherry produce their Fruit at the very Ends of their Shoots; ſo that they muſt not be topp'd in Pruning, as other Cherries are.*

SECT. XIV.

Of Gooſeberries, their Culture, &c.

GOOSEBERRIES, are a kind of Fruit as were formerly uſed for *Sauce* to *Green Geeſe*, and for that Reaſon, by the *Antients*, were called *Gooſeberries*.

This Fruit is ſo agreeable in its Nature, as to be contented in any Soil wherein the *Cherry*, *Pear*, or *Apple* grows, and will live under their *Shade* with great Pleaſure.

The beſt Kinds are thoſe mention'd in my Catalogue of Fruit, which would be greatly improved, was they bred up in *little Dwarfs*, as we do *Apples*, *Pears*, *&c.* and the Branches not ſuffer'd to run a-croſs each other, or any to riſe in the Middle; and beſides the Improvement gain'd in the Goodneſs of the Fruit, they make a very agreeable Figure to the Eye, on which Account I place them in the Borders of the Fruit-Garden.

N. B. They are increaſed by *Suckers*, or *Cuttings*.

SECT.

SECT. XV.

Of Currants, their Culture, &c.

THE ſeveral Sorts of *Currants* are three, (*Vide the Catalogue*,) which are in general increaſed by *Suckers*, and delight in the ſame Land as the *Gooſeberry*.

If Currants were alſo bred in ſmall Dwarfs, as I before mention'd of the Gooſeberry, the Fruit would be greatly improved, both in Size and Taſte, and their Forms very handſome in open Borders.

If the large *White* and *Red Dutch Currants* are planted and nail'd againſt a Full *South-Wall*, and the Wood kept thin, they will produce wonderful pleaſant Fruit, and very large; ſo likewiſe if they are planted againſt a *North Wall*, they will produce good Fruit till the Middle of *December*.

In the Management of both *Gooſeberry* and *Currant*, Care muſt be taken to keep them free from *old Wood*; for the beſt Fruit is produc'd by the *young Wood*, which ripens in *July*.

SECT. XVI.

Of Rasberries, their Culture, &c.

OF *Rasberries* there be three Kinds, *viz.* the *Red*, the *Black*, or *Purple*, and the *White*; all which delight in good ſtrong rich Land.

They are in general increaſed by *Suckers*, or *Runners*, and ſhould be planted in ſingle Rows at three Foot and a half Diſtance each Row from the other, and in the Rows at a Foot or fourteen Inches aſunder.

The

The beſt Time to plant them is *November*, (and not *March*, as Mr. *Bradley* directs in his third Part of *New Improvements*, *Page* 50. for the drying *March* Winds would greatly hurt their Roots:) Neither will Rasberries ſucceed very well, as he ſays they do, when planted in beds, each having three Rows at a Foot and a half Diſtance from each other; for by their being ſo thick planted, they cannot be digged every Winter to let in Nouriſhment, *&c.* nor can they be helped with good Dung, or kept to ſingle Roots, as they ſhould be, to ſucceed (as he calls it) very well.

'Tis beſt to plant *Suckers*, or *Runners*, of one *Summer's Growth*, and to prune off the very ſmall fibrous Roots, leaving the large Roots to about five or ſix Inches in Length, and the Top ten Inches, or one Foot.

When you prune the *Roots* and *Tops*, as before directed, take Care that you do not break off that Bud at the upper Part of the Root, as is to produce Wood for the next Year; for if that Bud is broke off, 'tis in vain to plant the Plant; therefore, as you plant Rasberries, be ſure that every Plant hath its *leading Bud* at Bottom, and then there may be Hopes of Succeſs.

The firſt Year they will produce Branches or Shoots about two Foot and a half high, which in the *Autumn* (if not prevented) will produce Fruit at their extreme Parts, which I believe is no wiſe advantageous to them; therefore I adviſe that ſuch Shoots be topp'd as ſoon as the Bloom appears, except that the Curious is inclin'd to preſerve the Fruit for the ſake of its Novelty, more than its Goodneſs.

The ſecond Year they will ſhoot with greater Vigour than the firſt; and the third Year greater than the ſecond, *&c.* You muſt be very careful in deſtroying the Suckers, not only between Row and Row, but alſo between Plant and Plant in the Rows, and thereby you will have the Fruit in great Perfection.

Every Year's Wood makes its *Exit* immediately after it hath produced its Fruit, which *dead Wood* is beſt broken out in the *froſty Weather* of the approaching Winter.

The ſucceeding Shoots being now got up, are to be *topp'd in March*, cutting off all the upper Part as appears weak, ſo that the Remains will be about three or four Foot high.

N. B.

N. B. Before I conclude the Diſcourſe of the *Rasberry*, I muſt admoniſh you not to plant this Fruit in Land, as is troubled with the Weed called *Vervine*, or *Bearvine*, which is of the climbing Tribe, and will actually ſmother and ſpoil both Fruit, Root, and Branch, in a very ſhort Time. *Couch-Graſs* is alſo a *very bad Weed* to diſplace, when once got amongſt the Roots of your *Rasberries*. *N. B.* The *Rasberry* ripens in *July*, and continues for three Weeks or a Month, and ſometimes longer, when on *rich ſtrong Land.* Note alſo, that *Horſe* or *Cow-Dung*, well-rotted, is very good for *Rasberries*; but *Sea-Coal Aſhes*, if dry Weather comes on them, is *preſent Death*; therefore Care muſt be taken to avoid that Manure.

SECT. XVII.

Of Strawberries, their Culture, &c.

OF STRAWBERRIES there be divers Kinds, as the *Scarlet*, the *Wood*, the *Hautboy*, the *Green*, and the *White*; which two laſt are not ſo preferrable as the preceding three, whoſe Culture I am now to explain. 1. The *Scarlet Strawberry* is a great Bearer, and an excellent Fruit; it delights in a moiſt, freſh, mellow Land, and loves much Water when in Bloom. The beſt Seaſon to plant *Strawberries* in, general is at *Bartholomew-Tide*, if the Weather permits, or as ſoon after as poſſible; and by this early Planting they will produce half a Crop the firſt Year.

N. B. *The wonderful Diſcovery of Mr.* Bradley's, *of his making Plantations of Strawberries in* April *and* May *with good Succeſs, and to gather Fruit from them, ſo prodigiouſly ſoon after, as the ſecond* June *following, is very ſurprizing.*

I cannot conclude the Culture of this Plant, without mentioning, that I have made Plantations of them (even) in *June* (when the Fruit has been near ripe on the Plants) with good Succeſs; and

and ſoon afterwards gather'd very good Fruit from them. And what then? why nothing; for 'tis, and has been for many Years paſt, a common Practice, to my certain Knowledge, amongſt divers Gard'ners to plant at that Time, their Multitude of Buſineſs nota dmitting of planting ſooner. But to return:

Strawberries in general, do not love *rich Land* equally; therefore that Preparation of Soil as will ſuit this Kind, will *deſtroy* or *ruin* another; as for Inſtance, *Land* richly dung'd produces the beſt *Wood* and *Hautboy-Strawberries*; and if *Scarlet-Strawberries* be planted therein, the Product will be nothing but an *Infinite Quantity of Leaves*, with little or no Fruit; and on the contrary, if *Scarlet Strawberries* be planted in freſh mellow Land without Dung, they will produce Fruit in great Plenty. Hence it appears, that the judicious Mr. *Bradley* knew nothing of the Culture of Strawberries, when he ſo much depended upon the ſuppoſed Practice of the *Hammerſmith Gardeners*, whoſe Rules, as he calls them, he hath preſcribed to the World, for the Management of Strawberries, without taking the leaſt Notice of the different Soils they delight in. *Vide* his *New Improvements*, Part III. Page 48.

His Directions there given is general, *viz.* the ſame Land for the *Scarlet* as for the *Wood* and *Hautboy*, which muſt be *dung'd* too with *Horſe-Dung* and *Sea-Coal Aſhes*, and digg'd or trench'd in the Ground in *February*, and then to plant the *Strawberry Plants* or *Runners* (by him called *Slips*, a new Term) therein, at about *eight Inches* apart. Now all Mankind as are *Gardeners*, knows that the *Scarlet-Strawberry* and *Hautboy* are never planted nearer than a *Foot* one Way, and *fifteen Inches* the other, at leaſt, and very often *eighteen Inches*: But for *Wood-Strawberries* his Diſtance of *eight Inches* is very right, and his Preparation of Land alſo, if they have no other Strawberries at *Hammerſmith*, than Woods and Hautboys. I own I have made a long Digreſſion, and it is high Time to return to to the Culture of Strawberries in general, which is the Subject that led me into it.

Scarlet-Strawberries muſt be planted in Rows, about fifteen or eighteen Inches apart, and their Diſtance in the Rows one Foot. They muſt be carefully *ſtring'd* all *Summer*, and *digg'd* between in the *Winter*; and being thus kept in ſingle Roots, will

produce wonderful fine Fruit very early, for the Space of four or five Years, but not longer. If this Kind of *Strawberry* be admitted to run thick in a Bed, they will produce fine coloured Fruit, but not ſo *ſoon* as the *ſingle Roots* by a Fortnight, and in dry Seaſons are very apt to burn up.

The *Hautboy* hath the ſame Duration and Management as the *Scarlet*, it differing only in the Goodneſs of Land.

The *Wood-Strawberry* delights in a very rich Land, and are planted in Beds, ſomewhat more than three Feet wide, their Rows from each other being about eight Inches; and as the *Scarlet* and *Hautboy-Strawberries* are generally kept to ſingle Roots, theſe are let run together in their Beds all in a Mat, and the Alleys between them digg'd in the Winter.

N. B. That when you plant *Wood-Strawberries*, 'tis beſt to plant the Runners as are got from Woods, where the Land as they grow in is very poor, and not ſuch Runners as may be had from old planted Strawberries of the Guarden, for they degenerate in ſix Years Time.

I cannot by any Means commend the Practice of the *Hammerſmith Gardeners* (as mention'd by Mr. *Bradley*, Part III. Page 49.) of their planting *Savoys* and *Cabbages* for *Winter* in the *Alleys* of the *Strawberry* Beds, whoſe Roots doth very much exhauſt the Goodneſs of the Ground, and beggar the *Strawberries* growing on the Sides of each Bed.

Wherever Plantations of *Strawberries* are made, great Care ſhould be taken to have *Plenty of Water* very eaſily whilſt they are in *Bloom*, and during the Ripening of their *Fruit* alſo; otherwiſe in dry Seaſons, for Want of Water, the *Crop* will ſoon be over.

If *Strawberries* of three Years Growth be planted in Flower-Pots, and placed in a *gentle Hot-Bed*, about the Middle of *January*, they will produce Fruit in *March*.

You muſt obſerve in their Management, that they are *not overheated*, that they are not confin'd too much, and *deſtroy'd by the Steam*, but give them enough of *Air*, ſo as not to let in *Froſts, cold Winds, &c.* that they have *moderate Waterings* with warm Water when in Bloom, and not ſtifled for want of *Air*.

SECT.

SECT. XVIII.

Of Barberries, their Culture, &c.

OF BARBERRIES there are *two Kinds*, the one with *Stones*, the other *without Stones*; which laſt is eſteem'd the beſt. The Soil it delights in, is a good mellow Loam: 'Tis increas'd by *Suckers* or *Layers*, and makes a beautiful Hedge. The Bloom of this Fruit appears very *beautiful* in the *Spring*, as well as its Cluſters of *Red Berries* towards the *Autumn*, which muſt then be gather'd for Uſe when the *Dew* is off, and are perfectly dry.

SECT. XIX.

Of Walnuts, Cheſnuts, Philberds, and Hazel.

(1.) OF WALNUTS there be divers Kinds, as the *Bird-Walnut*, whoſe *Kernel* is the exact *Shape of a Bird*, and therefore ſo called. (2.) The *French Walnut*, a Fruit of a very large Growth, thick ſhell'd, its Kernel but ſmall, and very inſipid, and therefore much better for pickling than for the Table. (3.) The common *Engliſh Walnuts*, of which ſome are very good, others good for nothing, *&c.* as 'tis in all other Fruits in general. But their Culture is all the ſame.

I. In order to obtain good *Walnuts*, I adviſe, that you make Choice of the very beſt you can find, both for Goodneſs of *Kernels* and *Thinneſs* of *Shell*.

The *Mother-Tree* being pitch'd on, gather its *Nuts* when they are obſerved to fall from the Tree, and lay them by till their *Green Husks* cracks; at which Time peel them off, and dry them in a convenient Place, keeping them *turn'd* every Day, and be ſure that no Water comes near them at any Time, for that will deſtroy the Kernel. Your Nuts being dry'd, put them into a Bed of *moiſt Sand* placed in the *Green-Houſe*, *Tool-Houſe*, *&c.* where *no Wet* can come to them.

About the Beginning of *January*, if the Weather be open, *moiſten the Sand* moderately, which will cauſe them to prepare themſelves for planting in the Beginning of *February*, at which Time they are to be placed in good freſh Land that is *not hot* and *dry*, at the ſquare *Diſtance* of *ſix Inches*, and about *three Inches* in Depth.

'Tis the Practice of many to plant or ſow them in their *Husks*, and to *ſoak* or ſteep them in Water; which I can no wiſe commend; for, to my Loſs, I have had the Experience.

During all the firſt and ſecond Years (for ſo long they muſt remain in the Seed-Bed) keep them very clean from Weeds, and in very dry Seaſons let them have moderate Waterings; 'twill greatly advance their Growth.

At the End of two Years take them out of the Seed-Bed, and prune of all *Tap* or *Downright Roots* and Side Branches, but *never* touch the *leading Shoot*; then plant them out in the *Nurſery* in Rows at three Foot apart, and the Plants in the Rows, at eighteen Inches aſunder, keeping them clear from Weeds, and digg'd every *Winter*, to keep the Ground mellow, and let the Winter's Rains to their Roots. When your Trees are got to be five or ſix Foot high, they may be *inoculated* with any Kind you approve off, which will cauſe them to bear much ſooner. When you plant a *Walnut-Tree*, obſerve to prune the End of every Root, to cut away all as are inclinable to grow downwards, to place every Root as near a *Horizontal Poſition* as you can, and as ſhallow as conveniently may be; for 'tis the *want* of *Horizontal Roots* as occaſions their long Growth before they bear Fruit; and that you prune off all Side Branches, but never prune or top the Head or leading Shoots. And the ſame muſt be obſerved

ſerved in the Cheſnuts, and all other Trees as have a large Pith. *N. B.* I adviſe, that *Walnut-Trees* be forthwith planted with all poſſible Expedition after taking up, for their Roots are of ſuch a *ſpongy Nature*, that they are preſently *mouldy* and *dead*; therefore till they are planted, preſerve their Roots from *Winds*, *Sun*, and *Air*.

The proper Seaſon for planting the *Walnut* is *October*. It delights in a very *deep Soil* of a *dry rich Nature*, on a gravelly *Bottom*. 'Twill alſo thrive on a *Gravel* mix'd with *Loam*, or on *Clay* naturally *mix'd* with *Stones* or *Chalk*, but will *not* proſper in *ſhallow Land*, or on a *ſtiff Clay*.

II. The *Cheſnuts*, both *Spaniſh* and *Horſe-Cheſnuts*, are Trees as covet much Room to extend themſelves, and are very beautiful Trees, eſpecially in their Time of Bloom.

For the Propagation of theſe Plants, Care muſt be taken to procure the *Nuts* at the Time of ripening, and to take their Husks off, as directed for the *Walnut*; that they be perfectly *dried*, and put into *Sand* a little moiſt, where they muſt remain till the Beginning of *February*, not forgetting to give them a little Moiſture about *Chriſtmas*, or Firſt of *January*, to prepare them for planting at that Time. The Manner of planting them is exactly the ſame as the *Walnut*, and delights in the ſame Soils. This Tree is very ſubject to put out many Side-Branches near the Bottom, which will grow if laid in the Ground, but never makes ſuch good Trees as thoſe raiſed from Seed.

N. B. That you do not ſteep the Nuts in Water, (as many do;) for ſuch Nuts as theſe as are not of a quick Growth, are killed thereby, the Water cauſing the Kernel to ſwell to haſtily, and crack before the *leading Bud* has prepared it ſelf; and beſides, it often *mouldies* and rots the Kernel entirely. Therefore have ſpecial Regard to all Seeds as are not of a quick Growth, that they have not too much Wet at the firſt ſetting out.

III. Of *Hazel* or *Philberds*, which are excellent Fruit in their Seaſon.

They are increas'd by *Nuts*, as the preceding, or by *Suckers* or *Layers*: They will thrive in moſt Kinds of Soils, provided they

they are not too *wet*, but beſt on *dry Ground*; therefore I recommend them for *Hedges*, planted on dry Banks. There is two Kinds of *Philberds*, *viz.* the *White* and the *Red*, of which the Red is the moſt valuable.

SECT. XX.

Of Quinces, their Culture, &c.

AMONGST all the ſeveral Fruits for the *Kitchen* and *Conſervatory* Uſes, none are more *delicate* than the *Quince*.

Of *Quinces* there are ſix Sorts, *viz.* the *Portugal Apple-Quince*, the *Portugal Pear-Quince*, the *Barberry-Quince*, the *Engliſh-Quince*, the *Lyons-Quince*, and the *Brunſwick-Quince*.

1ſt, The *Portugal Apple-Quince*, a fine, large, yellow Fruit, tender, and ſoon boiled, and is eſteemed the very beſt.

2dly, The *Portugal Pear-Quince*, as good as the former, but different in Shape, it being of the Form of a Pear.

3dly, The *Barberry-Quince*, an excellent Fruit, but ſmall.

4thly, The *Engliſh-Quince*, the very worſt of all: 'Tis a harſh Fruit, and covered with a Coat of *Down* like *Cotton*.

5thly, The *Lyons-Quince*, a fine, large, yellow Fruit. And,

6thly, The *Brunſwick-Quince*, a fine, large, white Fruit.

N. B. That the four *laſt* are all inferior to the two *firſt*.

The *Quince* (as many of the preceding Fruits) hath great Variety of Names: In *Greek*, 'tis called μηλέα κύδωνια; in *Latin*, *Malus Cydonia*, or *Malus Cathonea*, from an Iſland in the *Grecian Sea*, from whence 'tis ſaid to have been firſt brought: But *Pliny* affirms, that it received its Name of *Malus Cydonia* from *Cydone*, a Town in *Certe*: The *Arabians* call it *Seffargel*; the *French*, *Pome de Coing*; the *Spaniards*, *Membrillio*, and oftentimes *Marmello*; the *Italians*, *Melo-*

Melocotognio; the *Germans*, *Kuttenopffel*; and the *Dutch*, *Que-Apple*.

This Fruit is raiſed either from *Layers*, *Suckers*, or *Cuttings*, and delights in a *moiſt Soil*. 'Tis beſt when grafted, although it is a natural Fruit; for by the Check given to the Sap thereby, it produces Fruit much ſooner.

N. B. That the Cuttings, or Cions, muſt be taken from an old bearing Tree, as is of the beſt (or at leaſt a very good) Kind.

The Seaſon for planting this Fruit-Tree is *October*, *November*, *&c.* as for other Fruit-Trees.

SECT. XXI.

Of the Mulberry-Tree, its Culture, &c.

OF *Mulberries* there are two Kinds, *viz.* the *Black* and the *White*: The *Black Mulberry* is a Tree of a very ſlow Growth; but its Fruit is *excellent*, and 'tis a very great Bearer. This Kind delights in good mellow Land; and is beſt increas'd by Layers; wherein obſerve, that you let the Layers remain upon the Stools, or Mother-Plant, for *two Years* after laying, but beſt when three Years; for the Roots are not perfected in the firſt Year; and therefore if you take them up (as is uſual) at one Year's End, 'tis very ſeldom that ever one in ten comes to any Thing. The Time to lay them down is in *March*; but 'tis beſt to plant them at the *Fall of their Leaf*, and to well mulſh them with *Horſe-Dung* afterwards, to preſerve their Roots from the *Winters Froſts*. In the training up this Plant, you muſt obſerve the very firſt Year of its Shooting, to place a ſtraight *Stake* perpendicular by its Side, againſt which the Shoot muſt be tied with *Baſt*, *Mat*, *&c.* For the Nature of this Tree is ſuch, that if this Care is not taken, 'twill grow very crooked and deformed, as they generally are when young in moſt Places. If *Cuttings* of this Plant are put

in

in the Ground in *March*, and not taken up again till two Years after, they will make good Plants, But obſerve in the Operation, that the Cuttings be *two Foot at leaſt* in Length, that they be placed *ſloping* in the Ground, ſo as not to be in any Part deeper than one Foot at moſt, leaving but *two Buds* out of the Ground; and though the *Mulberry* is of ſuch a ſlow Growth, as never to produce (or at leaſt very ſeldom) Shoots of one Year, two Foot in Length, yet that is not to be regarded: The two and three Years Wood, under the laſt Year's Wood, is as good for this Purpoſe as any. 'Tis ſaid, that this Plant is raiſed from Seed alſo; but I never ſaw the Practice, and therefore can ſay nothing thereof.

The *White Mulberry* is of a much more vigorous Growth than the *Black*: It delights in good Land as the other, and is increaſed by *Seed* or *Layers;* but its Fruit is *very inſipid*, and 'tis a bad Bearer; ſo that upon the whole, I cannot recommend this Plant, except 'tis for Variety's ſake, and to help fill up the Quarters of a *Wilderneſs*, or for the Uſe of its Leaves for the Silkworms. I cannot but acknowledge that I am of the ſame Opinion as the ingenious Botaniſt Mr. *Bradley*, who, in his *New Improvements*, *Part* iii. *Page* 19. believes, That if the *Black Mulberry* was either *grafted*, *budded*, or *inarched*, upon the *White Mulberry*, much finer Trees might be raiſed, and in much leſs Time than by Layers, Cuttings, or Seed, the common Way.

SECT. XXII.

Of the Cornelion Cherry.

THIS Kind of Fruit is very *beautiful* in a Wilderneſs; 'tis increaſed either by *Layers* or *Seed*, *viz.* its *Stones*, which oftentimes lie two Years in the Ground before they ſpring. The Layers are to be laid down in *February*; and the Stones to be ſowed in a Bed of fine Mold, cover'd about two Inches thick, as ſoon as the Fruit is ripe.

SECT.

SECT. XXIII.

Of Medlars.

MEDLARS are a pleaſant Fruit, whereof there are ſeveral Kinds, *viz.* the *Common Engliſh*, a ſmall Fruit; the *Dutch Medlar*, a large Fruit, and a good Bearer; and the *Neopolitan Medlar*, a Fruit without Stones, very plentiful in *Italy*, and but a Stranger to our *Engliſh Climate*. They in general love a rich Soil, and are propagated by being either grafted on the *White* or *Hawthorn* in *March*, or inarch'd in *May*, or budded in *July*.

SECT. XXIV.

Of the Service-Tree.

THE SERVICE makes a glorious Tree, and is very beautiful when planted in Walks; they produce fine Cluſters of Fruit in *September* and *October*, which, when ripe, are as if they were *rotten*, though not ſo. This Tree is propagated by *Suckers* or *Seed*. If you increaſe them by Seed, when the Fruit is ripe rub off the Pulp, by rolling them in Sand; after which dry the Stones or Seed in the *Sun* or *Air*, and put them into *Sand*, as directed for the *Walnut*, and in *January* ſow them in a moiſt Border, covering the Seed about two Inches thick with fine Earth.

When they have been *two Years* in the Seed-Bed, tranſplant them into a *Nurſery*, (as the *Walnut*,) always minding to keep them clean from Weeds; and if your Border has an *Eaſt Expoſition*, 'tis much *better* than to be fully expos'd to the *South Sun*.

Sun. It delights in rich ſtrong Ground, and when grown to *ſix Foot high*, ſhould be *budded*, with Buds taken from a Tree, as is known to be of a *good Kind:* They will produce Fruit *much ſooner*, in *greater Plenty*, and much finer in Taſte.

COROLLARIES, *or additional Directions.*

I. WHEN at any Time 'tis ſaid that a particular Fruit is beſt againſt a *South*, *Eaſt*, or *Weſt Wall*, it is not to be underſtood that thoſe Walls muſt be *direct* to thoſe *Cardinal Points*, but to be within the *Declination of ten Degrees*, or *fifteen* at moſt, either *Eaſtward* or *Weſtward* of *South Walls*, or to the *South* of *Eaſt* and *Weſt* Walls.

II. The *Eaſt Expoſition* is better than the *Weſt*, becauſe the early Rays of the *Sun* diſperſes the *cold Dews* from off the Fruit in a Morning, which the *Weſt* is chill'd with, being not diſperſed till late in the Day.

III. If Borders for Fruit-Trees be well prepared with freſh *untried Earth*, (ſuch as is mention'd in the Section of Planting,) and made *ſix Foot broad*, and *fifteen Inches* in Depth, 'tis ſufficient for any Fruit-Tree.

IV. Obſerve that the Earth wherein young Trees are planted, be not mix'd with new *Dung* of any Kind; for 'tis *Poiſon* to the Roots of every Tree, and very often preſent Death.

V. *Gravel-Walks*, *Brick-Pavements*, *&c.* before Walls reflects an additional Heat to them, and greatly helps the Ripening of the Fruit.

VI. *Brick-Walls* are the beſt for Fruit, as well as the moſt beautiful: Their Height above Ground ſhould not exceed *ten Feet* at moſt. 'Tis much better for all Wall Fruit in general to be planted thin, extending themſelves *horizontally* to a good Length, than to be planted thick, and be carried *perpendicularly*, and in a ſmall Time *rob* each other of their proper Nouriſhment, as has been obſerved before.

VII.

VII. If *poſſible*, keep all new-planted Trees well water'd, during the *Months* of *April*, *May*, *June*, and *July*.

VIII. All Fruit-Trees planted for to make *Dwarfs*, muſt have their *perpendicular Shoots* pinch'd off in *Spring*, that thereby they may break out into *Side* or *Horizontal Branches*, and form the Tree deſired.

IX. *Apples*, when in *Dwarfs* or *Eſpaliers*, muſt have the ſame Pruning as the Pear.

X. All Kind of *Dwarf-Trees* muſt be kept open, entirely free from Wood, as are not *horizontal*, and their Height ſhould never exceed five Foot.

XI. To preſerve Fruit in its Bloom, place *Pannels* of *Reed* (of the Height of your *Wall*, and about four Foot in Breadth) at about twenty Yards Diſtance from one another; but don't fix them ſquare to the Wall, for that will rather confine the Winds than diſcharge them: If the acute Angle be about thirty five or forty Degrees, the Wind will ſlide away eaſily, which otherwiſe, when very ſtrong, would tear them all to Pieces, and eſpecially thoſe of a *South* Wall, when the Wind is at *Eaſt* or *Weſt*.

XII. To preſerve *Fruit* from *Winds*, whoſe Courſe is not parallel, but rather oppoſite to a Wall, 'tis beſt to cover the *Trees* with *Mats*, or *Sale-Cloths*, old *Blankets*, *&c.* and alſo in Time of *Froſts:* But always obſerve to uncover them in the Day-time, if it does not *freeze*, or *cold cutting Winds blow*, which muſt always be guarded againſt, be it *Night* or *Day*, 'tis the ſame, all ought to be cover'd.

N. B. *When you nail up thoſe Coverings, be ſure that you ſecure them by Nails, that the Wind don't blow them looſe, and by beating and flapping againſt the Wall, knock off moſt of the Bloſſoms.*

The ſeveral Inventions lately publiſh'd of *horizontal Shelters*, *&c.* are of ſome Uſe in ſtill Nights; but when the Tree is preſerved, as aforeſaid, which by divers *Experiments* I have

found to be the very beſt Way, they are of no Uſe: Neither do *Dews* or *Rains* always fall perpendicular, (tho' 'tis their natural Courſe ſo to do;) for by the Situation of *Winds* are obliged, when they blow, which is almoſt always, to ſteer ſuch Courſes as they direct, and thereby affect the Wall-Fruit *in an Oblique*, and not a *perpendicular* Poſition *always*, as ſuppoſed.

And beſides, 'tis evident, that although Dews are prejudicial when frozen on Trees in the Spring, yet when the Froſts are gone, they are a very great Nouriſhment to Fruits; and as Mr. Lawrence *did but only receive a Hint of thoſe Horizontal Shelters from an ingenious Gentleman, of or near* Chelſea, *who firſt mentioned them to him, 'twas ſomething very odd, that the Practice thereof ſhould be recommended before it had been proved.*

XIII. 'Tis too often ſeen that many Fruit-Trees are planted in a Soil as they do not delight in; therefore at ſuch Times obſerve what Fruits do agree beſt with ſuch a Soil, and convert your Tree to the ſame by *Grafting, Inoculation, &c.*

XIV. There is nothing ſo much *adds to*, or *ſubſtracts from*, the Goodneſs of Fruit, as the *Goodneſs* or *Badneſs* of *Soils.*

XV. *Hot* and *dry Summers* cauſes Fruit to ripen before its *natural Seaſon*, and *wet* and *cold Summers* the contrary; therefore when Fruits have not their natural Seaſons, they cannot have their *true rich Taſtes.*

XVI. A *dry Summer* cauſes Trees to bear Plenty of Fruit the ſucceeding Year, and a *wet Summer* cauſes a great Production of *Wood*, and but little Fruit.

XVII. When a Tree grows *crooked*, or inclining downwards, cut or ſcore the Bark *horizontally* in divers Places in the confined or hollow Part of the Tree, and in a ſhort Time, if the Tree be young, 'twill become *ſtreight*, and grow upright.

XVIII. To prevent tempeſtuous Winds from injuring new or old Plantations of Fruit-Trees, you muſt plant ſubſtantial and lofty Eſpalier Trees and Hedges, on the Weſt and North Parts of your Gardens.

The

The Kinds of Trees neceſſary for this Work are Cheſnuts, Walnuts, Limes, Elms, Pine, *Scotch* Fir, *&c.* (whoſe Manner of Planting, *&c.* follows in its proper Place of Foreſt Trees in the ſucceeding Part.)

This Work ought to be firſt done, that when the Fruit-Trees are planted, they may be defended from all ſuch Injuries.

The proper Places to plant theſe Eſpaliers of Defence in, is without the utmoſt Walls at about fifty nine or ſixty Foot Diſtance from the Wall, in Rows tolerably thick, *viz.* at the Diſtance of ten or twelve Foot in the Row; and 'twill be beſt to plant two Rows at leaſt, or three, at the ſame Diſtance from one another in ſuch a Manner, as for the Trees in the ſecond Line to ſtand oppoſite to the intermediate Spaces of the firſt, and thereby every three Trees will conſtitute an equilateral Triangle, and the Heads of the ſecond Line cloſe thoſe of the firſt, and the like of the third to the ſecond, *&c.*

When you plant three Rows of Trees for an Eſpalier, obſerve that thoſe of the talleſt Growth are placed in the backmoſt Line, thoſe of the middling Growth in the middle Line, and moſt of the ſhorteſt Growth in the firſt Line; and if the Bottom be filled up with Lawrel, 'twill make an admirable good Eſpalier of Defence.

Eſpaliers of this Kind checks the Violence of tempeſtuous Winds, much better than a Brick-Wall, which being cloſe and compact, reflects back the Winds, and oftentimes deſtroy or greatly injure tender Plants; but when ſuch Tempeſts beat againſt theſe Eſpaliers, they eaſily comply with its Force, without a direct Repulſe, (as a cloſe Wall muſt do,) or prejudice any Tree which they are planted to defend.

XIX. When Walls are built againſt Terraſs-Walks, they ſhould be built double, that is, that Wall as ſupports the Weight of Earth, muſt ſtand about eighteen Inches backward behind that, againſt which you plant your Fruit-Trees; and when thoſe Walls are brought up near to their Height, an Arch muſt be turn'd from one to the other, in which, at every fifty or ſixty Foot, 'tis good to leave ſmall Air-Holes, to let out the Damps, whoſe ill Effects would injure the Fruit-Trees.

N. B.

N. B. That moſt of thoſe Fruits mentioned in the Catalogue are now growing in the Gardens of the Honourable *James Johnſton* at *Twickenham*, in the County of *Middleſex*, Latitude 51 Degrees, 32 Minutes, whoſe great Perfections plainly demonſtrate the indefatigable Care and Judgment of the ingenious Mr. *John Lee*, Senior, Gardener to that worthy and much honoured Gentleman, by whoſe judicious Management all thoſe Fruits are now arrived to the greateſt Perfection of Beauty, Strength, and Fertility, as Art with Nature are capable to produce.

I cannot well conclude this Section, without taking notice of the great Happineſs a Gentleman poſſeſſes, when he is ſo well fix'd with a skilful induſtrious Gardener, by whoſe Judgment and Care he is daily enjoying the Pleaſures and Advantages of the beſt Fruits, Herbs, Sallets, *&c.* in the greateſt Perfection, which Recompence is all as can be receiv'd for the Expences and Labours thereof. And on the other Hand, how unhappy it is for a Gentleman to have an unskilful Perſon deſcended from the Tail of a Coach, Stable, *&c.* who taking upon him, firſt a blew Apron, and then the Name of a Gardener, aſſumes the Government of choice Trees committed to his Care, becauſe he has been much acquainted with cleaning Knives, ſweeping Stables, *&c.* which he thinks are neceſſary towards their Pruning, as well as making Hot-Beds, *&c.* without conſidering that thoſe Trees and Plants were obtained with much Labour, long Time, and great Expence, which by his unskilful Hand ſhall in one or two Years Time be totally ruin'd, to the great Loſs of his Maſter, and his eternal Shame.

I ſay where Misfortunes of this Nature happen, which is too frequent, 'tis a very great Loſs and Diſappointment, and a Crime unpardonable; and therefore I cannot but take the Liberty to ſay, that a good Gardener deſerves a much greater Reſpect and Encouragement than that of Stewards, Butlers, *&c.* who oftentimes undeſervedly poſſeſs a much larger Share thereof.

SECT.

SECT. XXV.

How to preſerve Winter Fruit after Gathering.

IN the Gathering of all Kinds of Fruits, as I obſerved before, great Care muſt be taken that they are perfectly dry, otherwiſe they will rot preſently; and that they hang upon the Trees their full Time; for if Fruit be gather'd before, 'twill ſhrink and become good for nothing. To know when it has hung its full Time, obſerve when the Fruit naturally drops of it ſelf, now and then one, *&c.* alſo when Fruit will drop by an eaſy Touch, 'tis fully grown.

As you gather Fruit, be careful to place it in the Basket, that none be bruiſed, for Bruiſes cauſe them to rot inſtantly; as alſo, that you do not mix your gather'd Fruit with that that has naturally fell of it ſelf, or by Winds.

That your fine Winter Pears may not be deprived of any Part of their Beauty, take Care in gathering to preſerve their Stalks.

To prevent Fruit as is choice, from being bruiſed, in ſorting the ſmall ones from the large ones, let two Perſons be appointed to gather it, the one gathering the large and beſt, and the other the ſmall; or one Man may perform the whole, by gathering the beſt firſt, and the ſmalleſt at laſt.

When your Fruit is gather'd lay it in your Fruitery, in middling Heaps, wherein they will ſweat for a conſiderable Time, which muſt be obſerved; and when over, lay them on your Shelves with clean Wheat-Straw underneath them, or, for want of Shelves, upon the like Straw on the Ground, and of ſuch a Thickneſs as to be eaſily examined, and the rotten ones pick'd out as they happen, which muſt be minded with great Diligence, at leaſt, every third Day.

Your Fruit being thus plac'd, cover it up very cloſe with clean Wheat-Straw, as is not in the leaſt muſty, *&c.* which will cauſe the Fruit to be the ſame; as alſo ſtop all Chinks, Holes, *&c.* to keep the external Air entirely out.

When hard Froſts happen, you muſt be very careful to keep out the Froſt, and to cover cloſe all your Fruit in general.

In ſhort, the cloſer and warmer your Fruit is kept, the longer 'twill keep, and the better 'twill be.

N. B. That oftentimes Fruit is deſtroyed by Mice, Rats, *&c.* therefore guard againſt thoſe Vermin by Traps, Cats, *&c.*

SECT. XXVI.

Of the Planting Fruit-Gardens in a more grand and delightful Manner than has been done before.

HAving in the preceding Sections fully demonſtrated the Management of Fruits in general, I ſhall now proceed to inform you how to lay out and plant a Fruit-Garden, in a more delightful and advantageous Manner than has been practiſed, or perhaps thought on by any.

The Form which I here offer is a Paralellogram, whoſe Dimenſions are twenty Pole by ſix Pole, and its Quantity one hundred and twenty Rods, or three Quarters of an Acre exactly.

And as I before have plainly demonſtrated that a South or South-Eaſt Wall is of all others the very beſt, therefore to that End I have placed the Wall P Q, within the Bounds of my Plan, whereby I receive the Benefit of the South-Side, as alſo the like of the Wall D E, for the Advantage of its North-Side.

The Diſpoſition of the Whole is as following, *viz.*

I. The Line A B ſituated at the Parallel Diſtance of twelve Foot, from the North-Side of the Wall D E, is compoſed of

Standard Cherries, Damſon, and Mulberries; which Kinds of Cherries therein are ſo elected as to ſucceed thoſe againſt the South Wall D E, and to continue the whole Seaſon in great Plenty.

The Kinds and Number of Cherries therein planted, are, two Duke Cherries, two Early Flanders, two White Hearts, two Black Hearts, two Caroons, two Lukewards, one Bleeding Heart, two Cluſter Cherries, two Engliſh Cherries, two Flemiſh Cherries, two Carnation Cherries, two Black Cherries of the large ſort, with one Damſon, and four Black Mulberries.

(2.) The Wall D E, hath on its North-ſide, Firſt, ſeven ſorts of Plumbs, *viz.* The Orline, White Mogul, Greengage, Damazen, Maiter Claude, Plumb Mordin, and Violet, which ſucceeds others planted againſt South-Eaſt and Weſt Walls. Secondly, eight Morella, and ſeven Duke Cherries; which laſt, if their Bloom be preſerved in the Spring by covering, will produce Cherries when thoſe of the South and other Walls are gone.

The South-ſide of this Wall is planted with all the beſt Peaches, Grapes, Cherries, Summer Pears, and Figs, whoſe Number and Kinds are as following, *viz.* Firſt, of Peaches, one Red Magdalen, one Nobleſt, one Swiſh Peach, one Albemarle Peach one Belcheverux, one Ann Peach, one Yellow Alberge, one Old Newington, one Early Admirable, one Minion Peach, one Montabon, and one White Magdalen; in all twelve. Secondly, of Grapes, one Muſcat, two black Muſcadines, two black Frontiniacs, two white Muſcadines, one Cluſter Grape, one Claret Grape, and one white Frontiniac; in all ten. Thirdly, of Cherries, one early May Cherry, one Holman's Duke, and one Lukeward in all three. Fourthly, of Figs, the White and the Blue; in all two. Fifthly, of Summer Pears, one Buree, one Summer Bonchretien, one Groſs Rouſellet, one Vermillion Pear, one Royal Bergamot, and one Autumn Bonchretien; in all ſix.

(3.) The Wall P Q hath on its North-ſide twenty two Morella Cherries, which, with the eight of the other Wall makes thirty exact, and are what I ſuppoſe ſufficient for the Service of any Family to preſerve for Uſe in Tarts, Beer, Brandy, *&c.*

The South-ſide is planted with all the beſt late Peaches, the firſt exceped, Grapes, Apricots, Plumbs, and Winter Pears, whoſe Number and Kinds are as follow, *viz.* Firſt, of Peaches, one Nivet Peach, one Bellgard, one late Purple, one late Admirable, one Catherine, and one Malecotune; in all ſix.

Secondly, of Grapes, one black Currant Grape, one Burgundy Grape, one July Grape, one Sweet-water Grape, and one Muſcat Grape; in all five. Thirdly, of Apricots, one Turkey Apricot, and one Orange Apricot; in all two. Fourthly, of Plumbs, one Blue Perdigon, one white Perdigon, one Greengage, and one Musk Perdigon; in all four. Fifthly, of Nectorines, one Newington Nectorine, and one Roman Nectorine. Sixthly, of Winter Pears, one Winter Bonchretien, one Golden Bonchretien, one Spaniſh Bonchretien, one Colmar, one St. Germaine, one Winter Thorne, one Lachaſerie, and one Virgoulee; in all eight.

(4.) The Wall EQ, is planted on its Eaſt-ſide with Plumbs to ſucceed thoſe of the South; the Number and Sorts are as follow, *viz.* one Rochcorbon, one Reine Claude, one Queen-Mother, one La Loyal, one White Matchleſs, and one Imperatrice.

And againſt its Weſt-ſide, four Peaches and one Plumb, to ſucceed thoſe of the South Wall, *viz.* one Peach Royal, one Bourdine, one Swalſe, and one Hative Peach, with one Greengage Plumb.

(5.) The Wall DP is planted on the Eaſt-ſide, with one Colmar Pear, three Baking Pears, *viz.* The Pickering, La Marquis, and Pound Pear, with one Orlin Plumb; and its Weſt-ſide with Plumbs in general, two Figs excepted, *viz.* one Drapdor, one Queen-Mother, one White Fig, one Blue Fig, one Maitre Claude, and one St. Catherine.

(6.) The Wall GH is planted with the Satin, Ambret and Lanſac Pears on the Eaſt-ſide, and with two Orange and one Turky Apricot on the Weſt-ſide.

(7.) The Wall LO is planted on its Eaſt-ſide, with one Virgoulee, one Royal d'Flyver, and one Lachaſerie Pears; and on its Weſt-ſide with one Perſique Peach, one Temple Nectorine, and one Rambollion Peach.

(8.) The Eſpaliers AR and BS are planted with ſixteen Codlings, and the Eſpalier RS with twenty eight Nonpareil, Golden Pippins, French Pippin, Holland Pippins, Kentiſh Pippins, and Kirton Pippens; of which the two firſt are to be ten of each and of the four laſt two of each Kind.

(9.) The Quarter F is encompaſs'd with an Eſpalier of Summer Pears, ſixteen in Number; as alſo is the Quarter I, with

an Eſpalier of Autumn Pears, ſixteen in Number; as alſo the Quarter K, with an Eſpalier of the like Number of the beſt Winter Pears.

(10.) Within the Quarter F is four Dwarfs, all Baking Pears; as alſo is in the Quarter K, *viz.* the Pickering Pear, Spaniſh Warden, Engliſh Warden, Perkinſon's Warden, Black Pear of *Worceſter*, Pound Pear, Cadilliac, and Donvil.

(11.) The four Dwarfs in the Quarter I, to be White Figs.

N. B. That the Diſtance of the Eſpaliers from the Walls are fifteen Feet, therefore their Height muſt not exceed ſix Feet; all other Parts may be meaſur'd by the Scale annex'd.

Having thus explain'd to you the Manner and Nature of the Fruits being planted, ſo as for every Fruit to have its true Expoſition and Succeſſion, *&c.* I ſhall in the next Place draw up a Catalogue of the ſeveral Fruits planted therein.

I. Of the ſeveral Kinds of Cherries.

Early May,
May Duke,
White Heart,
Black Heart,
Carroon,
Early Flanders,
Bleeding Heart,
Cluſter Cherry,
Lukeward,
Carnation,
Flemiſh,
Engliſh,
Large Black Cherry,
Morella.
Number of Kinds is fourteen.

II. Of Peaches.

White Magdalen,
Montabon,
Minion,
Early Admirable,
Old Newington,
Yellow Alberge,
Ann Peach,
Belchevereux,
Albemarle,
Swiſh Peach,
Nobleſt, Red Magdalen,
Perſique,
Rambollion,
Peach Royal,
Bourdine,
Swalſe,
Peach Hative,
Late Admirable,
Catherine,
Malecotune,
Late Purple,
Belgard,
Nivet.
Number of Kinds is twenty four.

III. Of Nectorines.

Temple Nectorine,
Newington Nectorine,
Roman Nectorine.
Number of Kinds is three.

IV. Of Apricots.

Turky,
Orange,
Bruxelles.
Number of Kinds is three.

V. Of Pears.

Buree,
Summer Bonchretien,
Grofs Roufellet,
Vermilion Pear,
Royal Bergamot,
Autumn Bonchretien,
Virgoulee,
Royal-d' Hyver,
Lachaferie,
Satin Pear,
Ambret,
Lanfac,
Colmar,
La Marquifs,
Pickering,
Pound Pear,
Cadilliac,
Donvil,
Black Pear of *Worceſter*,
Spaniſh Warden,
Engliſh Warden,
Perkinſon's Warden,
Winter Bonchretien,
Golden Bonchretien,
Spaniſh Bonchretien,
St. Germaine,
Winter Thorn.
Number of Kinds is twenty ſeven.

VI. Of Figs.

White and Blew. In Number two.

VII. Of Grapes.

White Muſcadine,
Black Muſcadine,
White Frontiniac,
Black Frontiniac,

Claret Grape,	Burgundy,
Cluſter Grape,	July Grape,
Muſcat,	Sweet-water Grape.
Black Currant,	Number of Kinds is eleven.

VIII. Of Plumbs.

Orlin,	La Royal,
White Mogul,	White Matchleſs,
Greengage,	Imperatrice,
Damazeen,	Drapdor,
Maitre Claude,	St. Catherine,
Plumb Mordine,	Blew Perdigon,
Violet,	White Perdigon,
Rochcorbon,	Musk Perdigon,
Reine Claude,	Damſon.
Queen-Mother,	Number of Kinds is nine teen.

IX. Of Apples.

Codlins,	Holland Pippin,
Nonpareil,	Kentiſh Pippin,
Golden Pippin,	Kirton Pippin.
French Pippin,	Number of Kinds is ſeven.

X. Of Mulberries.

Black Mulberry. In Number one.

This being done, I will now ſum up the whole in general:

1*ſt*,	Of Cherries there are in Kinds	14
2*dly*,	Of Peaches	24
3*dly*,	Of Nectorines	3
4*thly*,	Of Apricots	3
5*thly*,	Of Pears	27
6*thly*,	Of Figs	2
7*thly*,	Of Grapes	11
8*thly*,	Of Plumbs	19
9*thly*,	Of Apples	7
10*thly*,	Of Mulberries	1
	Total	111

And

And all of different Kinds, and excellent good; to which we may add nine other Sorts of Summer, Autumn, and Winter Pears, as are to be planted in the Eſpaliers, about the three Quarters F I K, which requires forty eight Trees; ſo that the Sum of our Variety of good Fruit may be placed at 120 different Kinds at leaſt.

The Number of Trees of each Kind, is

Cherries	26
Peaches	24
Nectorines	3
Apricots	5
Pears	86
Morella Cherries	30
Figs	8
Grapes	15
Plumbs	17
Apples	28
Codlins	16
Mulberries	4
Total	262

And every one at its proper Diſtance.

N. B. If any one thinks that the Number of Pears are too great, 'tis very eaſy to introduce other Fruit in their Stead; but for my Part, I can't but recommend them, ſeeing that they are all good Fruit, and ripen in ſuch Order, as to furniſh our Table nine Months in the Year plentifully.

X
Y
A Plantation of Forrest Trees to defend the Fruit from Northern winds.
A Scale of Feet.
10 20 30 40 50 60 70 80 90 100
The quantity of Land, acres rood pole 00 : 3 : 00.
A line of Standards.
A
B
2 Black cherries of ye large sort
2 Flemish Cherry
one Damson
2 Duke Cherry
2 White Hearts Cherry
2 Black Hearts Cherry
one Caroon Cherry
Four black Mulberries
one Caroon Cherry
2 Carnation Cherry
2 English Cherries
2 Lukenvard Cherries
2 Early Flanders Cherry
2 Cluster Cherry
one Bleeding heart
NORTH.
7 Plumbs viz. Orline, Mogule Greengage, Damazen, Maitre claude, Primordian violet.
Eight Morella Cherries
Seven Duke Cherries
D
E
Autumn Bonchret P
Royal Burgamote
Vermillion Pear
Bleu fig
Gross Rusellet P.
Summer Bonchret
Bury Pear
White fig
Lukenvard Cherry
Holmans Duke Cherry
May Cherry
Yellow alberge P
Claret grape
Old newington P
Black Frontinac
Early admirable P
White Frontinac
Black muscadine
Minion P.
White muscadine
Montaboon P.
Peach royal Bourdine, Swisse, Peachhatite.
White Magdalene P.
Rochcorbon
Reine claude
Queen mother
La royal
White matchless
Imperatrice
Ann Peach
Cluster grape
Bell chevreux P
White muscadine
Albemarle peach
Black Frontiniac
Swish peach
Black muscadine
Noblesse P.
Muscat grape
Red magdalen
Colmar la Marquis Pickering Pound pear Orline
Dra' dor mother
Queen White Bleu Maitre St Catherine
fig fig claude
An Espalier of Codlins.
WEST.
EAST.
SOUTH.
G
H
Orange Turky Orange
apricot apricot apricot
Satin pear Ambret Lansac
Espaliers of
F
Pickering pear
Spanish warden
English warden
Perkinsons warden
Summer Pears
I
Four dwarf white Figs.
Autumn Pears
L
O
Lukenvard peach
Persique Temple nect. Rambolion peach
Virgoulee Royal dyner La chesserie
K
Black pear of Worcester
Pound pear
Cadilliac pear
Donville pear
Winter Pears
WEST.
EAST.
An Espalier of Codlins
NORTH.
This north wall to be planted in general with Morella Cherries to preserve for Tarts Beer Brandy &c.
P
Q
Nivet peach
Muscat grape
Belgard peach
Sweetwater grape
Late purple peach
July grape
Orange apricot
Musk perdigon plum
Newington nectarine
Green gage plum
Virgoulee pear
Lachasserie pear
Winter thorn
St Germaine pear
Colmar pear
Spanish Bon chret.
Golden Bon chret.
Winter Bon chret.
White perdigon plum
Roman nectarine
Bleu perdigon plum
Turkey apricot
Malegotune peach
Burgundy grape
Catherine
Black currant grape
Late admirable
SOUTH.
An Espalier of Non-pariels, Golden pippins, French pippins, Holland pippins, Kentish pippins, & Kirkton pippins. Of the 4 last to be 2 of a kind, & of ye 2 first 10 of a kind.
R
1
S

NEW PRINCIPLES OF GARDENING.

PART. III.

Of Foreſt-Trees, their Culture, &c.

SECT. I.

Of the ſeveral Methods by which Foreſt-Trees are raiſed.

FOreſt-Trees are raiſed either by Cuttings, Seed, Suckers, or Layers. (1.) By *Cuttings*, as the Sallow, Alder, and all the Kinds of Oziers and Willows; of which the *French* Kind is of great Uſe in the nailing of Wall-Trees, and of all other Willows the moſt tougheſt.

(2.)

(2.) By *Seed*, of which is raiſed the Oak, Aſh, Beach, Horn-Bean, Horſe and *Engliſh* Cheſnut, Walnut, Philberd, Quick-Beam, *Scotch* and Silver Fir, Pinaſter, Holly, Yew, Elm, Lime, Service, Wild Cherry, Wild Pears, Crab, Maple, Sycamore, and Hawthorn.

(3.) By *Suckers*, ſuch are the Elms, Poplars, Abeal, Maple, Birch, and Hazel, or Philberd.

(4.) By *Layers*, as the *Engliſh*, *Dutch*, and Witch Elms, Lime, Abeal, Platanus, Maple, Sycamore, and Philberd.

The ſeveral Kinds of Soil wherein Foreſt-Trees moſt delight in, are as follow, *viz.*

ALDER in boggy, drain'd, or dry poor Land.

ASH in the ſame, as alſo in chalkly Ground, moiſt Clay, craggy or flinty Ground, Gravel mix'd with Loam, or a good Thickneſs of Mould.

ABEAL on dry poor Land, hungry Gravel, and on wet ſtrong Loam.

BEECH in ſome dry barren Soils, in chalky, dry, rich, ſandy, hot, or flinty Land, Gravel mix'd with Loam, or deep in Mould.

BIRCH in ſome dry, barren, boggy, drain'd, or dry, ſandy, hot Lands.

CHESNUTS in moiſt Clay, black, fat, or dry, rich Land, and on moiſt Gravel.

ELM on chalky and flinty Ground, Gravel if well mix'd with good Loam, a moiſt Gravel, and in any good loamy Land whatſoever, be it ever ſo rich; but it will not do on a hungry Gravel.

FIRS in ſome barren mountanous Lands, a freſh, moiſt, gravelly Soil, mix'd with Loam, and in a rich ſandy Loam alſo.

HOLLY on a dry poor Soil, and a Gravel when mix'd with a tolerable Thickneſs of Mould, and in ſandy rich Loam alſo.

HORNBEAN on dry rich Land.

JUNIPER in chalky Land.

LIME on moiſt rich Land, or a very fat Soil, but not dry, ſandy, or hot Ground, for that cauſes them to drop their Leaves much ſooner than other Trees.

MAPLE on dry, poor, clear Soil, and good rich Mould alſo.

OAK in black fat clayey, moiſt clayey, craggy, dry, rich, flinty Gravel, with Loam or Mould, and moiſt gravelly Lands, but not in a hungry Gravel.

PINE the ſame as Fir.

POPLAR on ſome dry, barren, chalky, dry and poor Lands.

SALLOW in moiſt Clay, dry and poor Land.

WALNUT in chalky, dry and poor, dry and rich Lands, or in Gravel mix'd with Loam.

WILLOW in boggy, drain'd, moiſt clayey, and moiſt gravelly Lands.

YEW in dry barren Soils, and thoſe as are very rich alſo, eſpecially a rich ſandy Loam.

N. B. That although many of the above mention'd will grow and thrive in many poor and barren Lands, yet you are to underſtand that almoſt all ſorts of Foreſt-Trees are much improved by a freſh fat Soil, or what we call a rich ſandy Loam, if not mix'd with Dung, except 'tis well conſum'd.

Therefore always beware of freſh Dung coming near the Root of any Tree, for 'tis perfect poiſon, and oftentimes preſent Death.

N. B. That Trees intended for flinty Lands, are beſt raiſed by their Seed ſown therein, ſuch as Oak, Aſh, Beech, *&c.*

N. B. That Poplar will not thrive in chalky Ground; Abeals not on Clay; Willows not on dry poor Soils; Elm not on dry ſandy hot Lands; Oak, Elm, Walnut, and Aſh, not on a hungry Gravel; and none of the Aquaticks on any kind of Gravel, except that as is very moiſt.

N. B. That clayey Land produces the tougheſt Oak; and that in very ſtrong Clay few Trees will live.

I having now explain'd by what Methods Trees are raiſed, and the ſeveral Soils they delight in, I ſhall in the next place lay down Rules and Directions to be obſerv'd in the ſeveral operations thereof.

Firſt, Of raiſing Trees from Cuttings.

Trees rais'd by Cuttings are the Alder, Poplars, Willows, *&c.* wherein obſerve that the Ground wherein you plant them be of a moiſt Nature; that you take your Cuttings from the moſt healthy Branches; that their Thickneſs be not leſs than

half an Inch, nor more than an Inch Diameter; for when they are leſs than half an Inch, they are very weak, and have too much Pith for their Bigneſs, which oftentimes take wet and kill the Cutting; and when they are larger than one Inch 'tis long a healing over at top, and therefore longer expoſed to the wet lying thereon; therefore at ſuch Times 'tis beſt to put a little Wax on the Cut. That their Length be about three Foot, of which one third to be above Ground.

When you plant Willows, *&c.* for to make Pollards, they may be of a greater Size, as nine, ten, or twelve Foot long; but the preceeding is beſt for Hedges, Wood, *&c.* The beſt Seaſon for planting them, is *October*, and in the planting obſerve, that you don't ſtrip up the Bark at bottom, that the Bottom is not ſplit or ſhaken by cutting, as alſo the Top, and that the Earth be well cloſed about it, and kept water'd the firſt Summer.

Others no Roots require; the Lab'ror cuts
Young Slips, and in the Soil ſecurely puts.

DRYDEN.

And then again,

Some Trees their Birth to bounteous Nature owe,
For ſome without the Pains of Planting grow:
With Oziers thus the Banks of Brooks abound,
Sprung from the watry Genius of the Ground.
From the ſame Principles green Willows come,
Herculean Poplar, and the tender Broom.

DRYDEN.

Secondly, Of raiſing Trees from Seed.

Wherein obſerve that the Seed be not gather'd too ſoon before it has got its full Maturity, which will cauſe it to ſhrink; or too late, when it has ſuſtain'd Damage by Rain, Froſt, *&c.* Therefore when it appears dryiſh and pretty hard, it may be ſafely gather'd; and be ſure to preſerve it from wet, till 'tis ſow'd, for that will cauſe it to mould and rot. Their be divers Kinds of Seeds, as will not come up after ſowing till the ſecond Spring, as *Yew-Berries, Holy-Berries, Aſhen-Keys, Hornbeam, White-Thorn,*

Thorn, &c. which ſhould be kept the firſt Year in *Sand*, or Mould, to prevent their being deſtroyed by Vermine, *&c.* The beſt Land for raiſing all Trees from Seed, is a light freſh Sandy Loam, which ſhould be trenched two Spit deep, levelled, raked, and divided into Beds of four Foot, and their Alleys between them about two Foot wide.

The beſt Seaſon for ſowing Seed of Trees, is as ſoon as they are ripe in *October*, in which obſerve to ſow ſuch Seed as are of a quick Growth, as *Aſh*, *Lime*, *Maple*, &c. thinner, than thoſe of a ſlow Growth, ſuch as *Holly*, *Yew*, *Hornbeam*, *Beach*, &c.

After you have ſown your Seed, tread all your Beds over, to fix the Seed into the Earth, and cover it over with good fine Mould about three or four Inches thick.

When Froſty Weather approaches, 'tis neceſſary to cover your Beds with Horſe-Dung to keep out the Froſt, which take away at the Change of Weather; and be ſure that Traps are ſet to deſtroy Mice, *&c.*

N. B. That ſuch large Seed as *Cheſnuts*, *Acrons*, &c. are beſt to be planted with a *Dibber*, as Beans, or ſow'd in *Drills*, like Peaſe: But 'tis beſt to plant Cheſnuts at ſix or ſeven Inches Square; and the Acrons to be dropp'd in the Drills, at about five or ſix Inches Diſtance.

The better your Land is, and the cleaner 'tis kept, the more your Oaks and Cheſnuts will thrive, and indeed all other Seeds in general.

When the Weather in the Spring and Summer prove very dry, you muſt not forget to water your Seed-Beds, and to take ſpecial Care that the Force of the Water, in watering, do not hurt or break the tender Shoots.

At *Michaelmas* ſift amongſt the young Plants, ſome rich Mould, ſuch as old decayed Hot-Beds, *&c.* which the Winters Rains will waſh in, and greatly ſtrengthen their Fibrous Roots.

In *February* following, take out of your Seed-Beds all the the largeſt and ſtrong Plants, leaving ſuch as are weak till the next *Autumn* or *Spring*, and plant them out in Beds in Lines about four or five Inches apart, and the like Diſtance in the Rows, always obſerving to cloſe the Earth very firm to their Roots, and that the Land be good mellow holding Land, free from Stones, Weeds, *&c.* *N. B.* I adviſe that they be planted in a

chopp'd Trench with the Spade, by the Side of the Line, and not with a Dipper, as is common; for if their is not very great Care taken with a Dipper, it will leave the lower Part of the Hole uncloſed, which undoubtedly cauſes the Plant oftentimes to periſh.

The beſt Expoſure for Seed-Beds, and theſe tranſplanted, is the *Eaſt*; for in the Afternoon, they will be free from the *ſcorching Sun*, which oftentimes being too hot, prevents their Growth.

If you have the Conveniency of Water, 'tis good to keep them always moiſt; 'twill add greatly to their Growth. In *April*, *May*, and *Auguſt*, 'tis beſt to water them in a Morning, but in *June* and *July*, in an Evening.

Cheſnuts and *Walnuts*, muſt ſtand three Years in the Seed-Bed, becauſe they will not endure often tranſpanting.

But ſome from Seeds, inclos'd in Earth ariſe;
For thus the Maſtful Cheſtnut mates the Skies.
Hence riſe the branching Beech, and Vocal Oak,
Where Jove of old oraculouſly ſpoke.

Thirdly, Of raiſing Trees by Suckers.

To raiſe Trees from the Spawn or Exuberance of the Roots of others, ſuch as *Elms*, *Abeal*, *Poplars*, &c. obſerve that Care be taken to prevent Cattle from cropping them, that they be taken up at *Michaelmas*, and planted out in Beds as directed for thoſe raiſed from Seed, and let them remain therein two Years before they are planted out in the Nurſery, always obſerving to keep them moiſt in the *Spring* and *Summer*, and clear from Weeds.

Some from the Roots a riſing Wood diſcloſe,
Thus Elms, *and the Savage Cherry grows:*
Thus the green Bays, that binds the Poets's *brows,*
Shoots and is ſhelter'd by the Mother's Boughs.

DRYDEN.

Fourthly

Fourthly, Of raiſing Trees by Layers.

This Method of raiſing Trees, is applicable to ſuch that cannot be raiſed from Seed, as *Elms*, *Platanus*, &c. and even many as may be raiſed from Seed alſo, as the *Lime*, &c.

The firſt Work to be done herein is to make choice of a Piece of freſh Paſture, &c. as is very good and rich in Nature, and beſt when inclinable to, or is a ſandy Loam.

Secondly, That the Ground be carefully trench'd two Spit and Crum in Depth, and in very ſmall Spits, wherein plant Mother-Plants (by *Gardeners* call'd Stools) of *Elms*, *Limes*, *Platanus*, *Alder*, *Abeal*, *Poplar*, *Philberd*, &c. in ſuch Quantity as will be capable to produce the Number of Trees deſired.

If your Stools are made of very large well grown bodied Trees, each will produce Yearly about thirty Layers, or Plants, ſo that you may proportionate your Number of each ſort, to the Nature of your Soil wherein you intend to plant, and the Magnitude of your Plantation intended.

The beſt Time to plant your Stools is *October*; and if your Land be very freſh and rich, they may be planted, at leaſt eight Foot from each other, both in the Row, as well as one Row from the other, and it matters not what the Form of the Trees are, as the Stools are made off, whether they be ſtraight or croocked, ſo as their Bodies are but large and well rooted.

In *February* following, or rather *January*, of the two Months, is the Time to lay down thoſe Branches produced the laſt Year.

To every Stool you will have ſix or ſeven principal Branches, which you muſt plaſh at their Bottom, that they may comply with being laid down the eaſier; which done, twiſt all the Side-Shoots at ſuch a convenient Place, as will admit of the twiſted Part to be about eight Inches deep, which may be let in with a Trowel or Spade, and the extream Part of every Shoot, to be ſhorten'd to five or ſix Inches, or more, if need be, always obſerving to leave three Buds at leaſt above Ground; to place your Layers upright; and that they are not too thick, whereby they will be all ſmall, and hardly worth the Trouble of planting out.

In *October* following, if the Seaſon permits, take off the Layers, and prune away all the Parts of thoſe principal Branches be-

fore plaſh'd, to give Room to thoſe other Shoots as are to to ſucceed them; which muſt be laid down in like manner the Spring following; and ſo the like every Year.

Some bow their Vines, which buried in the Plain,
Their Tops in diſtant Arches riſe again.

DRYDEN.

SECT. II.

Of the Manner of planting Nurſeries and their Government.

IN order to have a proſperous Nurſery, good Choice muſt made of a proper Piece of freſh mellow Land, ſuch as are deep, and with a good Bottom of ſtrong Loam or Brick-Earth, rather than Sand or Gravel.

Your Ground being determin'd, Trench it as ſoon after *Michaelmas* as the Weather will permit, and divide it into convenient Quarters for the Reception of the ſeveral Trees as are to be tranſplanted therein.

The beſt Seaſon for to remove your young Trees is *October* or *November*, which muſt be planted in Rows about four of five Foot apart, and their Diſtance in the Rows, two Foot or more, as the Nature of your Plants requires; for thoſe or a quick Growth, intended for Hedges, extend their Side-Branches more than thoſe of a ſlow Growth. In *May* following you muſt Viſit your new planted Nurſery, and diſplace all the Side-Buds, or Shoots of the leading Shoots, of ſuch Trees as you intended for Standards, and not refer that Work as is commonly done till *Michaelmas*, when thoſe Side-Branches have robb'd their Leader of as much or more Strength and Quantity as they themſelves contain. The Objection made to this

Practice is bare Theory only, *viz.* 'Tis ſuppoſed that when Trees are thus train'd up, they will grow taper and weak, which when admitted to diſtribute part of their Sap to their Horizontal or Side-Branches, cauſes the Tree to be much thicker in Proportion to its Height, and conſequently much ſtronger. Now in order to prove this, I have made the Experiment on Limes and Dutch Elms, which are both of a quick Growth; and that I might not be deceived in the Goodneſs of the Land, I disbudded every other Tree of each Kind in ſeveral Rows, and at the *Michaelmas* following I pruned the others, whoſe Buds I had left on in the Spring, according to the common Way.

In the next Spring afterwards, as the Buds began to project out, I diſplaced them, leaving the other Trees with theirs on, as I did the Year before, and in the like Manner I proceeded till the *Michaelmas* following; at which Time I not only found thoſe Trees, as I had ſo often disbudded, much larger and ſtronger Plants, but their Bodies were all ſmooth and clear from Knots and other Deformities, as the Knife is the Cauſe off.

The only Cauſe of Trees being weak and ſlender, and hardly capable of ſupporting themſelves, is the too near planting them in the Nurſery, not having ſuch Quantity of Air as is neceſſary for their Support.

And that this may not be eſteem'd bare Theory only, let any but compare the Growth of the outſide Plants of any Nurſery, as is of ſix or ſeven Years Growth, with thoſe of the inward Parts, and the prodigious Difference of their Growth and Strength will be a ſufficient Demonſtration to prove the Truth of what I have aſſerted.

When your Trees have been thus managed for three Years, they muſt all be taken up, and replanted again in their ſame Places, carefully obſerving to prune away all Tap-Roots and others, as are bruiſed by the Spade. This Removal cauſes them to ſtrike freſh, whereby they get fine fibrous Roots, which had they not been moved, could not have had. If Trees ſtand long in a Nurſery, 'tis ſeldom that they have any more than very large Roots without Fibres, and therefore for want of them are ſubject to Mortality. And on the contrary, if Trees are removed in the Nurſery every three, or four Years at longeſt, 'tis very ſeldom one in fifty dies.

When

When your Nurſery has ſeen three Years paſſed over its Head, 'twill be high Time to lend a helping Hand, by giving it a good Dreſſing of Dung well conſumed, but beſt when mix'd with freſh Earth, and turn'd four or five Times in the Summer before 'tis uſed; at which Time Care muſt be taken that 'tis not digg'd in too deep, but rather turn'd in, for 'tis better for the Trees to have the Salts of the Dung waſhed down to their Roots, than to have it laid cloſe to them, which oftentimes canker and kill their tender Fibres.

If your Land was not freſh and hearty at your firſt planting, it will be beſt to give a Dunging in the Manner before delivered the ſecond Year, inſtead of ſtaying untill the third.

SECT. III.

Of the Oak.

OF Oaks there are divers Kinds, which were they to be diſtinguiſhed by the Difference of Leaves, Shoots, Acorns, *&c.* would admit of as great Varieties as Pears, or any other Fruit whatſoever.

The beſt Kinds are what Mr. *Bradley* calls the upright and ſpreading Oak, which generally grow to a very large Stature, and even ſo very large, (if his Report is true,) that the Timber alone of one Tree has been ſold for upwards of fifty Pounds. *Vide* his *New Improvements*, Part I. Page 42.

This very large Sum to be paid for one ſingle Tree, obliges me to make ſome near Calculation of the Quantity of Timber as muſt be contain'd in ſuch a Tree, to amount to ſo great a Sum.

Admit that ſuch a Tree was ſold at four Pounds a Load, which is a very great Price, and ſeldom or ever given for Oak, it muſt contain twelve Load, twenty five Foot equal to fifteen Tun and a half, and upwards; and if the Tree was ſold at fifty Shillings *per* Load, which is a cuſtomary and very great Price, its Quantity muſt be twenty Load, equal to twenty five Tun, which,

is

is very ſurprizing. The great Advantages ariſing from large Plantations of Oak, is ſo well known to this Nation, that I need not trouble my Reader with telling him of its great Uſe in Civil and Naval Architecture, or its Bark when peel'd in *April*, (for Tanners Uſe,) which is the proper Time to fell this Tree; or that its Acorns is excellent Food (as Mr. *Bradley* calls it) for Hogs, well known to every old Woman.

I ſay the Excellency of this noble Plant is ſo univerſally known, that to offer any Thing in order to encourage its greater Increaſe, would be needleſs, ſeeing that all our *Engliſh* Gentlemen of Fortune are not only good Judges of its great Uſe, *&c.* but at this Time are principally devoted to the Pleaſures and Profit of Planting in general, wherein the Oak has a Place not inferior to any.

This noble Tree is raiſed from an Acorn, which ſhould be ſowed immediately after its falling from the Tree, and is always beſt when the Acorn is planted in the Place appointed for its future Growth; but when it cannot be ſo order'd, they muſt be ſown in a Seed-Bed. In the removing of young Oaks from the Seed-Bed to the Nurſery, or to the Spot where they are to remain, be careful to prune off their Tap-Root, and head them down to two Buds only, which alſo obſerve to do again the next Spring after, and then let one leading Shoot ariſe to form the Tree.

The Reaſon of heading down this Plant twice, is to enable its Root to throw forth a ſtrong Shoot the third Year, which never fails of making a handſome Tree. And during the Time as the Oak is in the Nurſery, Care muſt be taken every Spring and Summer to diſplace all the Side or Horizontal Buds, as I have once before directed, that the leading Shoot may receive all the full Nouriſhment as the Earth produces, and be free from Knots, Wounds, *&c.* which muſt happen, if thoſe Buds are admitted to grow, at the Time of pruning.

Every third Year they muſt be tranſplanted as before directed in the Management of Trees planted in the Nurſery; at which Time prune their Roots, but not their leading Shoots, always remembring that if you cut off, or only top an Oak, it ever afterwards is but a Pollard, and will never become a Timber-Tree.

To have good Oaks, or at leaſt as good as can be, on wet Clays or dry Banks, *&c.* 'tis beſt to plant the Acorns therein,

rather than to plant large Trees from the Nurſery, whoſe former Life were not acquainted with the different Juices of ſuch Soils, which thoſe young Trees raiſed from the Acorns will digeſt, being by Birth naturalized thereunto; and the like of gravelly, flinty, and rocky Lands.

A good ſtrong Land, like unto a light Brick-Earth, or a a Loam inclinable to Clay, produces the beſt and tougheſt Oaks, and the ſooneſt of all other Soils.

Gravel will produce Oaks of a noble Stature, very ſtreight, and a fine Grain, but they ſoon decay.

If at any Time the Heads of your young Oaks ſhould be too heavy for their Bodies, and thereby be inclinable to hang down and be crooked, cut away thoſe Side-Shoots of their Heads as is the Cauſe; but 'tis beſt to lead them up, tied to ſtraight Stakes plac'd on Purpoſe, which if practis'd, and the Side-Buds always rubbed off, the Timber produc'd by ſuch Trees would be perfectly ſound and clear from Knots, which renders it of much greater Value than that which is otherwiſe.

The proper Diſtance as Oaks ſhould be planted from one another, in Woods, Groves, Parks, &c. ſhould never be leſs than thirty five Feet.

And thus the Means of raiſing Woods I ſing;
Tho' from the parent Oak young Shoots may ſpring,
Or may tranſplanted flouriſh, yet I know
No better Means than if from Seed they grow.
'Tis true this Way a longer Time will need,
And Oaks *but ſlowly are produc'd by Seed:*
Yet they with far the happier Shades are bleſt,
For thoſe that riſe from Acorns, *are the beſt,*
With deep-fix'd Roots beneath the Earth deſcend,
So their large Boughs into the Air aſcend.
Perhaps becauſe, when we young Sets tranſlate,
They looſe their Virtue, and degenerate;
While Acrons *better thrive, ſince from their Birth,*
They have been more acquainted with the Earth.
Thus we to Woods by Acorns *Being give:*
But yet before the Ground your Seed receive,
To dig it firſt employ your Labourer,
Then level it; and, if young Shoots appear

Above

Above the Ground, ſprung from the cloven Bud,
If th'Earth be planted in the Spring, 'tis good
Thoſe Weeds by frequent Culture to remove,
Whoſe Roots would to the Bloſſoms hurtful prove,
Nor think it Labour loſt to uſe the Plow,
By Dung *and* Tillage *all Things fertile grow.*
Whether you plant young Sets, or Acorns ſow,
Still Order keep; for ſo they beſt will grow:
Order to ev'ry Tree like Vigour gives,
And Room for the aſpiring Branches leaves.
When with the Leaf your Hopes begin to bud,
Baniſh all wanton Cattle from the Wood.
The browzing Goat *the tender Bloſſom kills;*
Let the ſwift Horſe *then neigh upon the Hills,*
And the free Herds *ſtill in large Paſture tread,*
But not upon the new ſprung Branches feed;
For whoſe Defence Incloſures ſhould be made
Of Twigs, or Water into Rills convey'd.
When ripening Time has made your Trees dilate,
And the ſtrong Roots do deeply penetrate,
All the ſuperfluous Branches muſt be fell'd,
Leſt the oppreſſed Trunk ſhould chance to yield
Under the Weight, and ſo its Spirits looſe
In ſuch Excreſcences; but as for thoſe
Which from the Stock you cut, they better thrive,
As if their Ruin caus'd them to revive;
And the ſlow Plant, which ſcarce advanc'd its Head,
Into the Air its heavy Boughs will ſpread.
When from the faſten'd Root it ſprings amain,
And can the Fury of the North ſuſtain;
On the ſmooth Bark the Shepherds ſhould indite
Their rural Strifes, and there their Verſes write.
But let no impious Ax prophane the Woods,
Or violate their ſacred Shades; the Gods
Themſelves inhabit there. Some have beheld
Where Drops of Blood from wounded Oaks diſtill'd;
Have ſeen the trembling Boughs with Horror ſhake:
So great a Conſcience did the Antients make
To cut down Oaks, *that it was held a Crime*
In that obſcure and ſuperſtitious Time.

For Dryopeius *Heaven did provoke,*
By daring to deſtroy th' Æmonian *Oak;*
And with it, but included Dryad *too,*
Avenging Ceres *here her Faith did ſhew:*
To the wrong'd Nymph, *while* Ereſichthon *bore*
Torments as great as was his Crime before.
Therefore it well might be eſteem'd no leſs
Then Sacriledge, when ev'ry dark Receſs,
The awful Silence, and each gloomy Shade,
Was ſacred by the Zealous Vulgar made:
Whene'er they cut down Groves, or ſpoil the Trees,
With Gifts the antient Pales *did appeaſe.*
Due Honours once Dodona's *Foreſt had,*
When Oracles were through the Oaks convey'd;
When Woods inſtructed Prophets to foretel,
And the Decrees of Fate in Trees did dwell.

RAPIN.

SECT. IV.

Of the Beech; its Culture, &c.

THE *Beech* is a Tree well worth our Eſteem, and highly deſerves the greateſt of Encouragement for its Improvement, on Account of its great Uſes, not only for the noble *Shade* and *Shelter* for *Cattle*, or *Maſt for Deer*, but for its great Services: Firſt, To *Carpenters*, *Joiners*, &c. whoſe Plains in general are made of this Wood, and many other Inſtruments alſo: Secondly, To *Mill-Wrights*, for making the *Rimbs of Wheels* for *Corn-Mills*, *Water-Engines*, &c. and for *Mud-Cills*, *Conduit-Joice*, &c. Thirdly, For Keels of *Ships*, and other Parts belonging thereunto: For this noble Timber is of ſuch a Nature, that if it's kept always wet, or always dry, 'twill laſt for many Ages; but if it happens to be often wet and dry, 'tis preſently

ſently rotten and uſeleſs. Fourthly, For *Firing*: Of which the City of *London* deſtroys many thouſand Loads every Year, being cleav'd into Billets for that purpoſe. And beſides all this, 'tis of prodigious great Uſe in many other Services, as to *Turners*, *Upholſters*, &c. which to mention here is needleſs, ſince 'tis well known to all our Country Workmen in general.

This Tree is propagated from its Seed, call'd *Maſt*, which muſt be gather'd about the middle of *September*, when it will begin to fall; and when gather'd, and well dried, it muſt afterwards be preſerved in Sand till *January*, then ſowed in the Seed-Bed, and order'd in every Reſpect as the *Oak*, with whom it greatly delights to grow.

'Tis obſerved that the Land it delights moſtly in, is *Mountains*, *chalky* Hills, &c. as before deſcrib'd.

The Diſtance that theſe Trees are to be planted from each other, ſhould be never leſs than forty Foot: It makes a ſtately Tree, and well deſerves to be planted in our *Avenues*, inſtead of thoſe uſeleſs Trees, the *Lime* and *Dutch Elm*.

Theſe Trees when planted young, at about two Feet apart, and ſuffer'd to throw out their Side-Shoots, makes very beautiful Hedges in *Gardens*, *Wilderneſs*, &c.

When this Tree is intended to be propagated on poor Lands, 'tis beſt to ſow the Maſt, rather than plant the Tree from the Nurſery, as is before ſaid of the Oak.

When e'er you plant, through Oaks *your* Beech *defuſe;*
The hard Male Oak, and lofty Cerrus *chuſe:*
While Eſculus *of the Maſt bearing kind,*
Chief in Ilicean *Groves we always find:*
For it affords a far extending Shade;
Of one *of theſe ſometimes a Wood is made.*
They ſtand unremoved, though Winters do aſſail,
Nor more can Winds, or Rain, or Storms prevail.
To their own Race they ever are inclin'd,
And Love with their Aſſociates to be join'd.
When Fleets are rigg'd, and we to fight prepare,
They yield us Plank, *and furniſh Arms for War,*
Fuel to Fire, to Ploughmen Plows they give,
To other Uſes we may them derive.

But

But nothing muſt the ſacred Tree prophane;
Some Boughs for Garlands from it may be ta'n:
For thoſe whoſe Arms their Country Men preſerve,
Such are the Honours which the Oaks *deſerve.*
We know not certainly whence firſt of all,
This Plant did borrow its Original;
Weather on Ladon, *or on* Mænalus,
It grew, if fat Chaonia *did produce;*
It firſt, but better from our Mother-Earth,
Then Modern Rumours, we may learn their Birth.
When Jupiter *the World's Foundation laid,*
Great Earth-born Giants Heaven did invade;
And Jove *himſelf,* (*when theſe he did ſubdue,*)
His Lightning on the factious Brethren threw.
Tellus *her Sons Misfortunes does deplore,*
And while ſhe cheriſhes the yet warm Gore,
Of Rhacus, *from his Monſtrous Body grows,*
A vaſter Trunk, and from his Breaſt aroſe
A hardned Oak; *his Shoulders are the ſame,*
And Oak *his high exalted* Head *became:*
His hundred Arms which lately through the Air,
Were ſpread, now to as many Boughs repair.
A ſeven-fold Bark his now ſtiff Trunk does bind;
And where the Giant ſtood a Tree we find:
The Earth to Jove *ſtrait conſecrates this Tree,*
Appeaſing ſo his injur'd Deity;
Then 'twas that Man did the firſt Acorn eat:
Although the Honour of this Plant be great,
Both for its Shade, and that it ſacred is,
Yet when its Branches ſhoot into the Skies.
Let them take heed, while with his brandiſh'd Flame,
The Thund'rer rages, ſhaking Nature's Frame.
Leſt they be blaſted by his pow'rful Hand,
While Tamarisks *ſecure, and* Mirtles *ſtand.*

RAPIN.

SECT.

SECT. V.

Of the Aſh; its Culture, &c.

THE *Aſh* is a very uſeful Tree, on many Occaſions; as for Watermens Boats-Staves, Oars, *&c.* Coach and Cart-Wheels, Plows, and many other Works in Trade, and therefore ought to be as much increaſed, as any other Tree whatſoever,

This Tree is a very free grower, and is increaſed from its Keys, which are thorough ripe about the End of *October*, or the Beginning of *November*, at which Time they are to be gather'd. In the gathering of *Aſhen-Keys* for an Increaſe, you muſt obſerve, that thoſe Trees from which you gather them, be ſtraight thriving Trees, and not of a ſmall Stature, or any ways decaying. After your Keys are gather'd, let them be dry'd, and put into Sand, wherein let them remain till *January*, at which Time they ſhould be ſown in the Seed-Bed, as before directed, *&c.*

The firſt Year after ſowing, they lie in the Earth, and the next *Spring* come up. Therefore for the firſt Year, the Ground wherein they are ſown, may be ſow'd with a Crop of *Barley*, *Oats*, or any other Crops of the like Nature.

But the moſt advantageous Way is to keep them the firſt Summer after gathering in Sand, and to ſow them in the Spring following, *viz.* about the middle of *January*.

During that Time as you keep them in Sand, obſerve that the Sand be kept indifferently moiſt, and that the Air may have free Acceſs to them, and in the laying them therein, be careful that they don't lie in Lumps, or too thick, but in ſuch a Manner as for the Sand to encompaſs every Key.

In the Spring, when you ſow them, firſt prepare the Bed wherein they are to be ſown; and as ſoon as that is done, ſow them of a reaſonable Thickneſs, and immediately cover them with fine

fine Earth, about two Inches in Thickneſs; for if they lie long in the Air before they are cover'd, 'twill be a Prejudice to them, as alſo will the Weeds, if they are ſuffer'd to grow amongſt them. The Firſt Year they ſhoot but little, to what they will the ſecond after which they muſt be traſplanted into the Nurſery, as before directed, &c.

When you tranſplant an Aſh-Tree, young or old, obſerve to prune its Side-Branches, but never meddle or cut off the leading Shoot.

Aſhes, in general, are of ſuch a Nature, as to extend their Roots to a very great Diſtance from the Bodies to which they belong, and entirely deprive all other Trees of their proper Nouriſhment; and, indeed, even Corn, and all other Vegitables of the like Nature, will languiſh and pine away to nothing.

And ſeeing that this Tree is pernicious to all others, therefore I adviſe that Plantations of Aſh be by themſelves, that nothing may be wrong'd by their ravenous Nature, and their Diſtance from each other be about twenty five Foot.

Thus in ſome even Fields the Aſh delights,
Where a good Soil the gen'rous Plant invites:
For from an Aſh which Pelion *once did bear,*
Divine Achilles *took that happy Spear,*
Which Hector *kill'd, and in their Champion Fate*
Involv'd the Ruin of the Trojan *State.*
The Gods were kind, to 'let brave Hector *die*
By Arms as noble as his Enemy.
Aſh, *like the ſtubborn* Hero *in his End,*
Always reſolves to break rather than bend.

RAPIN

SECT.

SECT. VI.

Of the Elm; its Culture, &c.

OF *Elms* there are three Kinds, *viz.* the *Engliſh*, the *Dutch*, and the *Witch Elm*, of which the Engliſh is the moſt profitable, as well as the moſt beautiful.

They all delight in one and the ſame Soil; which ſhould be a good Loam, to have them in the greateſt Perfection; not but they will do on other Lands, as before deliver'd. Theſe Trees are increaſed by Layers or Suckers, which laſt ſhould remain in the Bed two Years before they are tranſplanted into the Nurſery.

Of all the ſeveral Kinds of Foreſt or Ever-green Trees, there's none makes ſuch Beautiful Hedges in Gardens, Groves, Wilderneſſes, *&c.* as the Engliſh Elm; and although 'tis a Tree of a ſlow Growth, yet if 'tis grafted upon the Dutch Elm, 'twill advance to a large Stature in a ſmall Time.

The great Uſe of the Elm to *Wheel-Wrights*, *Mill-Wrights*, *Pipe-Borers*, *Pump-Makers*, &c. is ſo well known that it needs no manner of Diſcription, to exemplify the Excellency thereof.

And in the *Park* 'tis delightful, being planted in open Avenues, where its noble Shade and Verdure demonſtrates its Grandure and Glory: Witneſs that matchleſs Spot of Ground, *Greenwich Park*, whoſe delightful Walks are chiefly adorn'd with this beautiful and moſt advantagious Plant.

And beſides, 'tis one of the moſt Hoſpitable Plants growing for 'till admit of ſuch under Shrubs, as *Aſh*; and divers other Trees will not.

With Rows of Elm, your Garden or your Field
May be adorn'd, and the Sun's Heat repell'd.
They beſt the Borders of your Walk compoſe;
Their comely Green ſtill ornamental ſhows.

On a large Flat, continued Ranks may riſe,
Whoſe Length will tire our Feet, and bound our Eyes;
Where endleſs Walks the pleaſed Spectator views,
And ev'ry Turn the verdant Scene renews.
The ſage Corycian *thus his native Field;*
Near ſwift Oobalian Galeſus *till'd;*
A thouſand ways of planting Elms he found;
With them ſometimes he would incloſe his Ground:
Oft in directer Lines to plant he choſe;
From one vaſt Tree a num'rous Offspring roſe.
Each younger Plant with its old Parent vies,
And from its Trunk like Branches ſtill ariſe.
They hurt each other, if too near they grow;
Therefore to all a proper Space allow.
The Thracian Bard *a pleaſing Elm-Tree choſe,*
Nor thought it was below him to repoſe;
Beneath its Shade, when he from Hell *return'd,*
And for twice loſt Enrydice *ſo mourn'd.*
Hard by cool Hebrus Rhodop *does aſpire;*
The Artiſt, here, no ſooner touch'd his Lyre,
But from the Shade the ſpreading Boughs drew near,
And the thick Tree a ſudden Wood appear:
Holm, Withy, Cypreſs, Plane-Trees *thither preſt;*
The prouder Elm *advanc'd before the reſt:*
And ſhewing him his Wife, the Vine, *adviſ'd,*
That nuptial Rites were not to be diſpis'd.
But he that Counſel ſcorn'd, and by his hate,
Of Wedlock, and the Sex, incurr'd his Fate.

N. B. That the Diſtance to plant Elms at, is thirty or thirty-five Foot from each other, or rather ſo much ſquare.

The Difference which in planting each is found,
Now learn; ſince th' Elm *with happy Verdure's crown'd.*
Since its thick Branches do themſelves extend,
And a fair Bark does the tall Trunk commend.

RAPIN.

SECT.

SECT. VII.

Of the Lime-Tree, by ſome call'd the Linden-Tree; its Culture, &c.

THE *Lime* is a beautiful Tree in the Spring, but 'tis of a very ſmall Duration, if the Land wherein it grows be hot, as a *Sand* or *Gravel*, &c. 'Tis a Tree of a quick Growth, raiſed from *Seed* or *Layers*; it makes very fine *Eſpaliers*, or Hedges, and indeed is conformidable to any ſhape whatſoever: Its Leaf is of a fine light Green, makes a pleaſant Shade, and is one of the very firſt as welcomes in the Spring with its beautiful Leaves: 'Tis a very uſeful Tree for an immediate Shade, and for *Avenues*, *Wilderneſſes*, &c. in ſuch Places were future Profit by Timber is not regarded. But for my part, I ſhould rather make Uſe of them, to fill up the Quarters of a Wilderneſs, than to plant them in *Avenues*, where no Tree is ſo Beautiful and Profitable as the Engliſh Elm.

But then again, altho' the Elm is an advantageous Tree, when full grown, if fell'd and ſold, and will fetch a great Price; yet 'tis ſuppoſed that a Lover of Gardening values thoſe beautiful Trees, when they are in their Prime, at a much higher Rate, than to deſtroy them for the ſake of their Timber, and thereby ruin grand Avenues, Walks, *&c.* to the great Prejudice of a noble Seat. Suppoſe that *Greenwich Park* had been planted with the View of cutting down the Elms when grown to their full Maturity, what would have been the Conſequence? Why, the Deſtruction of the moſt beautiful Spot of Ground in the Kingdom, and the Ruin of the Town alſo. And ſince every Gentleman, is willing to poſſeſs the utmoſt Pleaſure of ſuch Trees Durations, which when they decline are no more than Fire-wood, why may not the Lime-tree be admitted in loamy holding Lands, interſperſed with the Elm, *&c* ſeeing that when either of their Beauty is over, and decaying, the

Goodneſs of their dying Bodies are of equal Value for the Fire. 'Tis certain that the Elm makes an excellent Shade, and a beautiful Tree, but not handſomer than that of the Lime, whoſe curious natural Shape exceeds all that Art can produce: Witneſs thoſe noble Trees before *Ham-Houſe*, oppoſite to the Seat of the *Honourable James Johnſton's at Twickenham*, Middleſex; and thoſe in *Buſhy* and *Hampton-Court Parks*, whoſe beautiful Forms is not Inferior to any growing.

This Tree is of a very long Duration, and often of a large Magnitude. Mr. *Evelin*, in his Diſcourſe on *Foreſt-Trees*, *Chap.* xxix. *Page* 82. makes mention of a *Lime-Tree*, growing at *Depenham* in *Norfolk*, ten Miles from *Norwich*, whoſe Circumference at bottom, was ſixteen Yards and half, and its perpendicular Altitude about thirty Yards, which to me appears to be more ſtranger than Mr. *Bradley's* Report of the Oak. However, though every Lime does not arrive to that prodigious Magnitude, yet they never fail of a proportionate Size.

The Nature of this Tree is to grow taper and ſtreight; to conſtantly keep its pyramental Form; to have Plenty of Leaves, whereby it makes a good Shade; to preſerve its ſelf by its tough Bark from the violent Winds; to produce good Quantity of Roots, from which the Head is plentifully ſupplied; to ſend forth fragrant Flowers or Bloſſoms in the Spring; produces Branches, whoſe Wood is of a Beautiful red gloſſy Colour; ſoon heals over its Wounds by a Knife, *&c.* and therefore is preſerved from the wet, ſo that 'tis very ſeldom they gow hollow; its Wood is of great Service in Carving, and is a very ſweet kind of Fuel.

In the pruning of their Roots, obſerve that you cut away all their ſmall woolly Fibrous Roots; for they are preſently dead after taking up; and beſides they hinder the Earth from getting to the principal Roots: But for their Heads, 'tis beſt to leave them on, pruning off all Side or Horizontal Branches cloſe to the Body of the Tree, without leaving on Side-Snags as is common.

The Seed of this beautiful Tree is ripe in *October*; at which time it muſt be gather'd, and in a fine dry Day if poſſible; after which lay it to dry in an open Room; for the Space of ſix ſeven Days, and then it being very dry, put it into Sand as was directed for the *Aſhen-Keys*, and in the middle of *February* following, muſt be ſown in the Seed-Bed, which would be beſt if

under

under an *East* or *North* Wall, *&c.* After they have continued two Summers in the Seed-Bed, tranſplant them in the Autumn following to the Nurſery, as before directed.

When Limes are planted to make an Eſpalier or Hedge, they are planted at three Foot Diſtance in the Lines; in which obſerve, that whenever you plant Hedges of *Lime*, *Elm*, *&c.* to plant one low or ſhort Plant between every two of the higheſt, and thereby your Hedge will be full at the Bottom, which otherwiſe very rarely happens. Lime-Trees planted for ſhady Walks, may be at ten, twelve, or ſixteen Foot a-part; but for thoſe in large Avenues, not nearer than thirty five or fourty Foot.

N. B. That Hedges of Limes, or of Elms, ſhould at firſt planting be cut down within four Foot of the Ground, and all their Side or Horizontal Branches ſhorten'd, 'twill add very much to their Improvement.

The beſt Lime-Trees for Standards, are thoſe of ſix or ſeven Years Growth.

High ſhooting Linden *next exacts your Care;*
With grateful Shades to thoſe who take the Air.
When theſe you plant, you ſtill ſhould bear in Mind
Philemon *and chaſte* Baucis: *Theſe were join'd*
In a poor Cottage, by their pious Love,
Whoſe ſacred Ties did no leſs laſting prove,
Then Life itſelf. They Jove *once entertain'd,*
And by their Kindneſs on him ſo much gain'd;
That, being worn by Times devouring Rage,
He chang'd to Trees their weak and uſeleſs Age.
Tho' now transform'd, they Male and Female are;
Nor did their Change ought of their Sex impair.
Their Timber chiefly is for Turners good;
They ſoon ſhoot up, and riſe into a Wood.

N. B. That the *Platanus-Tree* is propagated as the Lime-Tree, by Layers: Its Leaves are very large and beautiful. 'Tis a Tree of a quick Growth, delights in good Land; but 'tis late in the Spring before its Leaves comes out, and in ſome hot Summers drop very early.

SECT.

SECT. VIII.

Of the Maple; its Culture, &c.

THE *Maple-Tree* is very proper to be cultivated in our *Gardens*, in regard to its being a very free Grower, and thickens the Quarters of *Wilderneſſes, Coppices, Woods, &c.* when train'd up as a *Shrub* or *Buſh*, and not as a Standard Tree. This Plant is very ſubject to receive a Sort of *Honey-Dew* on its Leaves, which being waſh'd off by Rains, is prejudicial to all ſuch Plants as it falls on; therefore for that Reaſon 'tis beſt to cut them down near to the Ground, that they may break into divers Branches, and make a Thicket from the Bottom.

Or if they are train'd up in Hedges, they make a very handſome Appearance, and will thrive under the Drip of other Trees although others cannot endure long under the Drip of them.

The Soil this Tree delights in, is a dry Ground, or Bank; 'tis increas'd by Seed, Suckers, or Layers; and its Seed lies a Year in the Ground before it comes up; therefore 'tis beſt to keep it the firſt Year in Sand, as the Aſh, *&c.*

Reſpect is likewiſe to the Maple due,
Whoſe Leaves, both in their Figure, and their Hue,
Are like the Linden; but it rudely grows,
And horrid Wrinkles all its Trunk incloſe.

RAPIN.

SECT.

SECT. IX.

Of the Sycamore; its Culture, &c.

THIS Tree is moſt proper for a Wood or Coppice, rather than a Wilderneſs or Garden, on Account that its Leaves are ſubject to receive and retain ſuch *Honey-Dews*, that it draws to them ſeveral Kinds of *Flies*, which are very troubleſome to People when walking near them.

Of *Sycamore-Trees* there is two Sorts, the one with plain green Leaves, and the other *varigated*. 'Tis a Tree as makes a fine Shade, a very quick Grower, of a beautiful Colour and Leaf.

'Tis a Tree as grows to a tolerable good Stature, its Timber is of good Services in divers Affairs, and is very eaſy propagated from Seed or Layers. The Seed ſhould be ſow'd as ſoon as ripe, which is known by the Time of its falling, and will come up the Spring following.

It thrives beſt in a light and dry, rather than a wet and ſtiff Land.

SECT. X.

Of the Hornbeam; its Culture, &c.

THE *Hornbeam* is a Plant that will make a Standard, but not over and above large; yet for Variety's ſake, 'tis proper to have ſome of them in our Wilderneſs. 'Tis beſt for Hedges, which of thoſe as ſhed their Leaves yearly.

ly, none is ſuperior to it. It is raiſed from Seed, which lies one Year in the Ground before it comes up, or otherwiſe, as long in Sand as the Aſh, and ſhould be ſown in the ſame Seaſon and Manner. It makes a very beautiful Thicket for the Entertainment of Birds in the Quarters of a Wilderneſs, *&c.* and very often holds on its Leaves all the Winter, till they are diſplaced by the young ones in the Spring.

If any Plain be near your Garden found,
With Cyprus, *or with* Hornbeam, *hedge it round;*
Which in a thouſand Mazes *will conſpire,*
And to Receſſes unperceiv'd retire:
Its Branches, like a Wall, its Paths divide,
Affording a freſh Scene on every Side.
'Tis true, that it was honour'd heretofore;
But Order quickly made it valued more,
By its ſhorn Leaves, and thoſe Delights which roſe
From the diſtinguiſh'd Forms in which it grows.
To ſome cool Arbour *by the Way's Deceit,*
Allur'd, we haſte, or ſome oblique Retreat,
Where underneath its Umbrage *we may meet*
With ſure Defence againſt the raging Heat.

RAPIN.

SECT. XI.

Of the Hazel, its Culture, &c.

THE *Hazel* is a very fine Plant for the thickening of a *Wilderneſs*, and its Fruit is no leſs diverting to the young Men and Maids in the Nutting-Seaſon. 'Tis a very profitable *Coppice-Wood,* and is propagated from its Nuts, or by Suckers: When by Nuts, they ſhould be ſown ſoon after they are gathered, which ſhould not be, until the Kernels have received

ceived their full Growth; and the Soil as they will thrive in, is poor, ſandy, dry, or cold Lands, *&c.* but when better, 'tis better ſtill.

When they have ſeen three Years over their Heads, in *January* cut them down, leaving about ſix or eight Inches above Ground; and the Spring following they will break out into divers Shoots, which in five Years, or thereabouts, will be fit to make Hurdles, *&c.* or if let growing until eight or nine Years, will make fine *Hop-Poles*, *Hoops*, *Fire-Wood*, *&c.*

I cannot but recommend thoſe propagated from Seed, before thoſe from Suckers, being ſown as aforeſaid, kept clean from Weeds, and kept at the Diſtance from one another of about three or four Foot.

But if you plant Suckers, the proper Time for that Work is *October*, at which Time you muſt prune them down as before directed, *viz.* within ſix or eight Inches of the Ground.

N. B. That as this Plant may be eaſily propagated by *Layers*, laid down from the Mother-Plant, or Stool, as *Elms*, *Limes*, *&c.* 'tis more ſafer to plant the Layers as are well rooted, which one Year will perform, than to run the Hazard of planting Suckers, which often fail.

Haſle *diſpers'd in any Place will live:*
In ſtony Grounds Wild Aſh, *and* Cornel *thrive;*
In more abrupt Receſſes theſe we find,
Spontaneouſly expos'd to Rain and Wind.

RAPIN.

T SECT.

SECT. XII.

Of the Birch; its Culture, &c.

IN Conſideration that the Services of the *Birch-Tree* is of the ſmalleſt Number of any *Foreſt-Tree*, therefore 'tis contented to live in the worſt of Soils; and altho' this Tree is but of ſmall Uſe, beſides its terrible Aſpect to Children, *&c.* yet 'tis a very beautiful Plant, and highly deſerves a Place in the Quarters of our Wilderneſs. And beſides, its Faculty of attracting and preparing from the Earth, that pleaſant and healthy medicinal Liquor, is a ſufficient Reaſon, that it highly deſerves a due Encouragement as well as other Foreſt-Trees.

And although the making of Birch-Wine is known to ſome People, yet I cannot but think, that if I inſert it in this Place, it may oblige others, without any Diſpleaſure to any.

The Method that I ſhall lay down, is the ſame as Mr. *Evelyn* makes Mention of in his learned Diſcourſe on Forreſt-Trees, Page 77.

In the Beginning of *March* cut an oblique Hole, or rather a Slit, under the Branch of a well-ſpreading Birch-Tree, which keep open by a ſmall Wedge or Stone put therein. To this Hole, or Slit, fix a Bottle to receive that clear Water or Sap as will extill it ſelf out of the Aperture into the Bottle, which muſt be taken away when full, and others fix'd in its Place, *&c.*

Having in this Manner obtain'd a ſufficient Quantity of the Sap or Birch-Water, put to every Gallon thereof, a Quart of Honey well ſtirr'd together, and boil it almoſt an Hour, with a few Cloves and a little Lemmon Peel, being kept well ſcummed.

When it is ſufficiently boil'd, as before, and become cold, put to it two or three Spoonfuls of good Ale, which will cauſe it

it to work like new Ale, and when the Yeaſt begins to ſettle, bottle it up as you do other Liquors, as Wine, *&c.* and in a competent Time 'twill become a moſt brisk and ſpiritous Wine, and a very great Opener. *N. B.* That if you don't like Honey, (it being diſagreeable to ſome) inſtead thereof, you may allow one Pound of the beſt double-refin'd Sugar, or it may be dulcified with the beſt of *Malaga* Raiſins; which laſt will make it a wonderful fine Wine.

And altho' this Wine is very gentle and harmleſs in its Operation within the Body, yet 'tis ſo ſtrong in the common Stone-Bottles, that they cannot preſerve its Spirits. This Wine is very good for the Phthiſick, diſſolves the Stone in the Bladder, and exceedingly ſharpens the Appetite, being drank *ante Paſtum.*

SECT. XIII.

Of the Quickbeam.

THE *Quickbeam*, called by ſome *Wickey*, or *Wicking*, and by others Wild or *Spaniſh Aſh*, is a moſt beautiful Tree for a Wilderneſs, not only for its pleaſant Leaves and Straitneſs of Shoots, but for its delightful Bloſſoms in the Spring, and curious Cluſters of red Berries in the Autumn.

'Tis raiſed from its Seed, and requires the ſame Culture as the Aſh.

SECT. XIV.

Of the Alder, Poplar, Withy, Willow, Sallow, and Ozier; their Culture, &c.

(1.) THE *Alder*, an amphibious Plant, who greatly delights in wet boggy Lands, River-Sides, *&c.* is increas'd by large Cuttings, as before directed. The Shoots of this Plant ſhould be cut down every third or fourth Year, at longeſt; for if they are ſuffer'd to grow a longer Time, the Wounds will be ſo very large, that with the Wet, *&c.* they will ſoon rot, and become hollow, and thereby inſtantly decay.

The beſt Time to cut or head down this and all other Aquatick Trees, is in *February*; for by the immediate Flowing of the Sap, their Wounds are ſoon heal'd.

(2.) Of *Poplars* there are four Kinds, *viz.* Firſt, the large White Poplar, commonly called *Abeal*, with a large, pale, green Leaf, and white underneath. Secondly, the ſmall White *Abeal*, whoſe Leaves are ſomewhat ſmaller, but of the ſame Form and Colour as the preceding. Thirdly, that Kind of *Poplar* as is called the *Aſpen* or *Aſp-Tree*. Fourthly, the other Kind is the *Water-Poplar*; its Leaf is of a pale Green, as the large White, but in Form like the *Aſpen*. The young Shoots is of a yellowiſh Green, and delights to grow by River's Sides. The beſt Uſe theſe Trees can be applied to, is for the breaking of Weſterly and Northerly Winds, and to be planted in dry or wet Lands, where no other Tree will thrive; for the Advantage as will ariſe from its Timber, *&c.* for Fuel, Poſts, Rails, Stiles, *&c.* is many Times better than that from the Willow.

This

This laſt is increaſed by large Cuttings, in the Manner as directed for Willows, &c. in the firſt Section hereof; which when planted for Stumps, to cut or lop, and thoſe for Pollards, may be planted five, ſix, or eight Foot high, of any Thickneſs not exceeding three Inches (or little more) Diameter.

In the Planting theſe large Cuttings, be careful that neither of the Ends be ſplit in cutting; and that the Bark is not diſplaced in any Part. Plant them about eighteen or twenty Inches deep; and the beſt Seaſon is *October*, if your Land is not very wet, or *February* if otherwiſe.

Theſe Sorts of Trees, well managed, may be lopp'd every five Years, and will turn to a very good Account.

Into your Foreſt, ſhady Poplars bring,
Which from their Seed with equal Vigour ſpring.

RAPIN.

(3.) The *Withy:* It delights in Land that is not over moiſt or dry; as Banks of Rivers, Hills, &c. wherein ſmall Springs ſpew out, or Banks in Moriſh Lands, and may be lopp'd every fifth Year.

(4.) The *Willow* delights in the ſame Soil; and both are increaſed by large Cuttings, as before directed.

I ſhall not trouble my Reader with the ſeveral ſorts of Willows, ſeeing that they are all propagated by the ſame Method; and therefore ſhall only add, that no Gentleman ſhould be without the ſmelling Willow, which is a Plant of a quick Growth, bears a fine ſhining broad green Leaf, with beautiful Flowers, delightful to Bees; and the fine French yellow Willow, which is of as tough a Nature as Whitleather, and of great Uſe in nailing Fruit-Trees, and other ſuch like Works in a Garden.

(5.) Of *Oziers* there are ſeveral Sorts, and all raiſed as the preceeding. They love a more Moiſt or Mooriſh Land than the Willow or Sallow.

The proper Diſtance to plant *Oziers* is about two Foot and half, or three Foot, mixing Stumps and Pollards together; and the beſt Seaſon to plant them, is in *February*. 'Tis a Plant of great Service for Baskets, *&c.* and therefore highly deſerves our Notice.

(6.) The *Sallow* is a Plant as delights on moiſt Banks: 'Tis increaſed by *Seed, Layers,* or *Cuttings.* There are three Kinds common; of which the Round-leaf Sallow delights beſt in moiſt Banks, as aforeſaid, and the others in wetter Lands, as Moors, *&c.*

Alder, and Withy, chearful Streams frequent,
And are the Rivers only Ornament.
If antient Fables are to be believ'd,
Theſe were Aſſociates heretofore, and liv'd
On fiſhy Rivers in a little Boat,
And with their Nets their painful Living got.
The Feſtival approach'd; with one Conſent,
All on the Rites of Pales *are Intent:*
While theſe unmindful of the Holy Day,
Their Nets to dry upon the Shore diſplay.
But Vengeance ſoon th' Offenders overtook;
Perſiſting ſtill to labour in the Brook,
The angry Goddeſs fix'd them to the Shore,
And for their Fault doom'd them to work no more.
Thus to Eternal Idleneſs condemn'd,
They felt the Weight of Heaven, when contemn'd.
The Moiſture of thoſe Streams by which they ſtand,
Endues them both with Power to expand
Their Leaves abroad; Leaves, which from guilt look pale,
In which the never ceaſing Frogs bewail.

RAPIN.

N. B. That the proper Seaſon to fell the *Oak* is in *April*; the Elm, Cheſnut, and Walnut, from *October* to *February*; and the *Beech*, *Aſh*, *Willow*, *Abeal*, &c. may be lopp'd in any part of the ſame Months.

SECT.

SECT. XV.

Of the Black Cherry-Tree.

ALTHOUGH the *Black Cherry-Tree* is not directly a Foreſt-Tree, yet in Regard to its being a beautiful Tree in a Wilderneſs, I could not paſs it by without taking ſome Notice thereof.

The Soil as is moſt natural to it, is a dry Soil, with a gravelly Bottom, not but they will do very well in moſt Kinds of Loam.

They are increaſed from the Stones of the Fruit, which when ripe ſhould be gather'd, and the Pulp got off, either by rowling them in dry Sand under a Plank, *&c.* which muſt afterwards be put into Sand, not too thick ſo as to heat, and in the *February* after, may be ſown in a Seed-Bed, as already deſcribed.

This Tree makes a glorious Appearance in the Spring, when in Bloom, and is no leſs pleaſant when its Fruit is ripe: 'Tis a Tree as draws great Quantity of Birds to it, who are the moſt delightful, and beautiful Embelliſhments, as a wild and rural Garden can be adorn'd with; and beſides, its Bloom gives great Relief to the moſt induſtrous Bee.

If the aſpiring Plant large Branches bear,
And Cherries *with extended Arms appear;*
There near his Flocks upon the cooler Ground
The Swain may lie, and with his Pipe reſound
His Love; but let no Vice thoſe Shades diſgrace,
We ought to bear a Reverence to the Place:
The Boughs, th'unbroken Silence of a Wood,
The Leaves themſelves demonſtrate that ſome God
Inhabits there, whoſe Flame might be ſo juſt,
To burn thoſe Groves which had been fir'd by Luſt.
But through the Woods while thus the Ruſtick ſport,
Whole Flights of Birds will thither too reſort;

Whoſe

Whoſe different Notes and Murmurs fill the Air:
Thither ſad Philomela *will repair;*
Once to her Sister ſhe complain'd, but now
She warbles forth her Grief on ev'ry Bough,
Fills all with Tereus *Crimes, her own hard Fate,*
And makes the melting Rocks, compaſſionate.
Diſturb not Birds which on your Trees abide,
By them the Will of Heav'n *is ſignified:*
How oft from hollow Oaks the boading Crow,
The Winds and future Tempeſts do foreſhow.
Of theſe the wary Ploughmen ſhould make uſe;
Hence Obſervations of his own deduce,
And ſo the Changes of the Weather tell,
But from your Groves all hurtful Birds expel.

The riper Cherries are, when gather'd, the ſounder are the Kernels; and if they are ſown as before directed, they will come up in the following Spring. But if they lie long out of Sand, *&c.* to be very dry, after the Pulp is taken off, they will not come up till the ſecond Spring, and ſometimes never.

The Fruit is ripe in *July*, and in many Places they are very large, and of an excellent fine Taſte.

The Tree is naturally of a very large Growth: And Mr. *Cook*, in his *Treatiſe* of *Foreſt Trees*, tells us, that at *Caſhiobury*, he meaſured the Height of one Black-Cherry-Tree, and found it to be eighty five Foot, five Inches.

SECT.

SECT. XVI.

General Directions for planting Foreſt Trees, &c.

WHEN your Trees in the Nurſery are arrived to a proper Bigneſs, fit to be tranſplanted in the *Park*, *Foreſt*, *Wilderneſs*, &c. they are to be tranſplanted in the following Manner, *viz.*

If your Ground is not in general to be trench'd, which ſhould always to be done for the Planting of *Wilderneſſes*, *Coppice*, &c. then firſt ſet out the Diſtance as each Tree is to ſtand, as is before directed, and dig for each Tree a Circular Hole of ten Foot Diameter, and about two Foot deep at moſt, obſerving to lay the firſt Spit of Earth by it ſelf, which afterwards muſt be caſt into the Bottom of the Hole; and if 'tis a Meadow, *&c.* as you plant in, the Turf muſt be well chopp'd to Pieces with the Spade before the Tree is planted thereon.

Your Hole being thus prepared, the next Work to be done is the pruning of the Tree, wherein obſerve that you don't head any Tree, and eſpecially the *Oak*, *Walnut*, *Cheſnut*, *Aſh*, *Elm*, *Beech*, &c. and that you prune away all matty Fibrous Roots, and ſuch as are dead by the Winds, as will hinder the Earth's getting to the larger: Alſo mind that your Knife is very Sharp, that you cut clean, that you prune the End of every Root, and cut away all that are bruiſed.

Your Tree being thus pruned, place it in the Hole as 'tis to ſtand, and fill in the Earth equally about its Roots, and be careful to ſee that every Root is well incloſed therewith, not to be hollow, *&c.* which cauſes the Tree to periſh; the Earth being firmly placed to the reſpective Roots, the Tree muſt be

 ſecured

ſecured by Stakes; that the Winds do not diſplace it, and if you pile up a great deal of Earth over their Roots, 'twill be a Means of keeping the Tree faſt, and preſerve them from the Scorching Heat of the Sun.

But, as I ſaid before, take care that you don't plant to deep, and eſpecially in wet and cold Lands.

NEW

NEW PRINCIPLES OF GARDENING.

PART. IV.

Of Ever-Greens; their Culture, &c.

SECT. I.

Of the ſeveral Methods by which Ever-Greens are raiſed.

EVER-GREENS are propogated by *Seed*, *Cuttings*, *Layers, or Suckers.*

(1.) By *Seed*; as the Fir, Pine, Ever-Green, Oak, Holly, Yew, Bay, Box, Laurel, Phillyrea, Juniper, Piracantha, Arbutus, Italian Green Privet, Cyprus, Cedar of Labanus, &c.

(2.) By Cuttings; as the Yew, Laurus-tinus, Bay, Box, Laurel, Phillyrea, and Piracantha.

(3.) By *Layers*; as the Holly, Yew, Laurus-tinus, Bay, Box, Laurel, Phillyrea, Alaternus, Piracantha, and Arbutus.

(4.) By *Suckers*; the Bay, Box, Laurel, and Phillyrea.

In the Propagation of ſome Ever-Greens from *Seed*, as Yew, Holly, *&c.* you muſt obſerve that their Seeds, don't come up till the ſecond Spring after gathering. Therefore 'tis beſt to preſerve them the firſt Summer in Sand, as directed for the Beech, Hornbeam, *&c.* and to ſow them in Seed-Beds the Spring afterwards in the ſame Manner.

To raiſe *Ever-Greens from Cuttings*, 'tis beſt to do that Work in *October*, placing the Cuttings in Chopp'd Trenches about a Foot Diſtance from one another, and in the Rows three or four Inches aſunder. The Length of Cuttings ſhould never exceed fifteen Inches, and muſt be planted about eight or ten Inches in Depth, and between each Row ſo planted, 'tis beſt to lay in a moderate Thickneſs of Horſe-Dung, which preſerves their Roots, *&c.* from the Froſt of the Winter, and keeps them cool in the following Spring and Summer, at which Times, in dry and hot Weather, they muſt be plentifully water'd.

The Method of increaſing Ever-Greens by Layers, is perform'd in the very ſame Manner as that of Foreſt-Trees; in which you are to obſerve, that 'tis beſt to let the Layers of the Arbutus, and ſuch hard-wooded Trees, remain on the Stools at leaſt two Years before they are taken off.

SECT. II.

Of the Pine-Tree; its Culture, &c.

THIS ſtately Tree deſerves a much greater Reſpect than of late it has receiv'd; but I believe 'tis only owing to the great Miſtake of planting it in a wrong Seaſon, which oftentimes cauſes it to miſcarry, to the great Loſs and Diſcouragement

Diſcouragement of ſuch Gentlemen as would gladly give it its due Encouragement.

The Seaſon for planting this Tree is the End of *March*, or End of *Auguſt;* and not in *October*, *November*, *December*, *January*, or *February*, as has been the Cuſtom hitherto, to the great Prejudice and Loſs of many fine Plants. This Noble Tree delights in a freſh gravelly Soil, mix'd with Loam; but mortally hates Dung of any kind.

At the planting of theſe Trees, good Care muſt be taken to ſecure them with Stakes, that the Winds do not diſturb them in ſtriking Root.

And whereas I adviſe you in the planting of Foreſt-Trees, to cut off their Fibrous Roots at planting, you are now to obſerve the contrary Rule, which is to preſerve all their Fibrous, and other larger Roots, ſeeing that their bruiſed Ends are cut clean, and all broken Roots taken quite out. The beſt Method of planting this, and all other Ever-Greens in general, to be certain of Succeſs, is to make uſe of that ſure and ingenious Manner of Planting, mention'd in Sect. 3. Part II. firſt, diſcover'd by the Honourable Mr. Secretary *Johnſtone* of *Twickenham*; and whereas the Roots of this Tree do naturally run far from the Body in few Years, therefore they don't delight in being removed when grown large, and for that Reaſon I adviſe that they be planted for good, when but three or four Years of Age; and that they be ſafely preſerv'd from Cattle, 'till they have Strength to preſerve themſelves from ſuch Injuries.

This glorious Plant is moſt proper to be planted in *large Avenues* of *boundleſs Views*, to environ *Canals*, *Baſons*, *Bowling-Greens*, &c. and in the Quarters and other Parts of a *Wilderneſs*, *Grove*, &c.

'Tis raiſed from Seed ſowed in *February*, or Beginning of *March*, in a Seed-Bed, as was directed for Foreſt-Trees, *&c.*

N. B. That if you keep the Side-Branches prun'd off, as they break out, 'twill greatly add to their Growth: But always remember that Pines, Firs, *&c.* muſt not be headed at any Time whatſoever.

The Pine, *which ſpreads its ſelf in every Part,*
And from each Side large Branches does impart,

Adds

Adds not the leaſt Perfection to your Groves;
Nothing the Glory of its Leaf removes.
A noble Verdure ever it retains,
And o'er the humbler Plant it proudly reigns.
To the God's Mother dear; for Cybele
Turn'd her beloved Atys *to this Tree.*
On one of theſe vain-glorious Marſyas *died,*
And paid his Skin to Phœbus *for his Pride.*
Away of boring Holes in Box he found,
And with his artful Fingers chang'd the Sound.
Glad of himſelf and thirſty after Praiſe,
On his Shrill Box he to the Shepherds plays.
With thee, Apollo, *next he will contend;*
For thee all Charms of Muſick do deſcend.
From the bold Piper ſoon received his Doom;
(Who ſtrive with Heaven never overcome.)
A ſtrong made Nut their Apples fortifies,
Againſt the Storms which threaten from the Skies.
The Trees are hardy, as the Fruits they bear,
And where rough Winds the rugged Mountains tear,
There flouriſh beſt; the lower Vales they dread,
And languiſh if they have not room to ſpread.

SECT. III.

Of Fir-Trees; their Culture, &c.

OF *Fir-Trees* their are divers Kinds, as the *Scotch Fir*, the *Silver Fir*, the *Spruce Fir*, and the *Norway Fir*.

The *Scotch Fir* is a beautiful Plant, and highly deſerves our Notice; 'tis eaſily propagated by Seed as is before ſaid of the Pine, and delights in good Land alſo. The *Spruce Fir*, is not ſo fine a Plant as the *Scotch Fir*, nor likewiſe the *Silver Fir*. However, they are both Beautiful Trees, when

when promiſcuouſly planted in a *Wilderneſs, Grove, &c.* The *Norway* Fir is an excellent fine Plant for to make Hedges, it being a very cloſe thick Grower, and of a beautiful Green: And the only Nurſery, that I know of, as has this Tree, with all other Ever-Greens, Fruit and Foreſt-Trees, Flowering Shrubs, *&c.* in their beſt Perfection, is that of the ingenious Mr. *Peter Maſon*, Nurſery-Man at *Iſleworth* in the County of *Middleſex*, who I dare to affirm, has one of the beſt Collection of *Engliſh* Fruits of any Nurſery-Man in *England*; and on whom every Gentleman may ſafely depend of having, not only every Kind of Fruit exactly of the right Kind deſired, but the very beſt Growth, and at reaſonable Rates.

Let lofty Hills, and each declining Ground,
(For there they flouriſh) with tall Firs abound.
Layers of theſe cut from ſome antient Grove,
And buried deep in Mould, in Time will move
Young Shoots above the Earth, which ſoon diſdain
The Southern Blaſts, and launch into the Main.

RAPIN.

SECT. IV.

Of the ILEX, *or Ever-green Oak; its Culture, &c.*

THIS Kind of Oak is to be valued for the great Services of its Timber, as well as the immediate Beauty of its Form and delightful Leaves, which are green all the Winter, *&c.* 'Tis a Tree of a quick Growth, and is naturally very large. 'Tis increas'd from its Acorn, and is as much inclinable to have Tap-Roots as the common *Engliſh* Oak. The Time of planting the Acorns is in *February*, when they ſhould be planted in a Bed, about five Inches ſquare off one another, and the Mould very freſh and good, always obſerving to keep them clean from

from Weeds, and to water them in dry Seaſons, *&c.* Their Continuance in the Seed-Bed muſt be two Years; after which Time, they ſhould be tranſplanted at proper Diſtances where they are to remain, at two Foot and a half, when to make Hedges, and if for Standards, not nearer than thirty Foot: They lo.e a deep, loamy, moiſt Land. In the Gardens of that beautiful grand Seat of the late Earl of *Dyzart* at *Ham*, near *Richmond* in *Surry*, are many fine Hedges of this Plant, as well as a wonderful large Standard growing at the End of the Terrace, next to the Melancholy Walk, from whoſe Acorns thoſe Hedges were raiſed.

The Obſervation of Mr. *B-d-y*'s in his *New Improvements*, Part I. Page 50. on the Tap-Roots of Trees, is entirely wrong; where he ſays, " If we conſult the Anatomy of Plants, we " ought to be very careful, not to injure their Tap-Roots, which " are always anſwerable to the leading Shoot on the Top of the " Tree; it is therefore reaſonable to believe, that a Plant by " loſing of that downright Root, is in Danger of loſing alſo the " Top-Shoot, which is fed from it. And although a Tree may " ſtrike freſh Roots after the Amputation of this leading Root, " yet we may find by Experience that the Sap will then puſh " forth Branches in the Side of the *Stem*, and diſcontinue its up- " right Growth."

Now, when a Man writes to the World with a Deſign to inform Mankind, 'tis abſolutely neceſſary, when he ſays, *I know, or have found this or that Thing by Experieuce*, *&c.* that he at the ſame Time ſhould mention where, and when, and in what Manner he made thoſe Experiments, with Demonſtrations to prove the Truth thereof, which Mr. *B-d-y* has omitted. About ten Years ago, I planted a Wilderneſs of *Oaks*, *Elms*, *Limes*, *Platanus*, *&c.* for the late Honourable *Thomas Vernon*, at his Seat in *Twickenham-Park*, where in ſeveral Parts thereof, I made Experiments on divers Oak-Trees planted therein; part of which had their Tap-Roots carefully preſerved, and others pruned off; and the Conſequence was thus, *viz.* altho' thoſe with Tap-Roots were planted near to thoſe without, and in divers Parts of the Wilderneſs, whoſe Land differ'd very much in reſpect to its Goodneſs, yet in every different Kind of Land, thoſe Trees whoſe Tap-Roots were cut away, growed with much greater Vigour, and produced finer Perpendicular Branches than thoſe whoſe Tap-Roots were not diſplaced; and indeed many of

thoſe

thoſe with their Tap-Roots dwindled away, and in three Years Time died; whereas thoſe whoſe Roots were pruned, that is, their Tap-Roots cut off, growed away with Strength and Vigour, and ſoon became ſtately Trees; ſo that the above Doctrine of Mr. *Bradley*'s, of the Tap-Roots of an Oak being cut away, 'twill continue its upright Growth, appears to be like the Horizontal Shelters of Mr. *Laurence*'s, *viz.* an Imagination or Self-Conceit only.

SECT. V.

Of the Holly; its Culture, &c.

THE Wild or Green Holly is generally raiſed from its Berries, which muſt be gather'd when ripe, and afterwards ſweated before they are put in Sand, as I have already directed: In which Operation Care muſt be taken, that they do not heat over much in their Sweat, for thereby it often happens, that they become uſeleſs, which greatly diſappoints the diligent Planter. The Soil that this Plant delights in, is a ſandy gravelly Ground, and is much inclining to have Tap-Roots, which muſt be prevented by being often tranſplanted, at leaſt every three Years, as before directed for Fruit and Foreſt-Trees.

The beſt Time to remove this Plant, is in *April* or *Auguſt*, being planted in that Manner as directed for the Pine-Tree. If that you would graft or bud any of the varigated Kinds on the Green Holly, you muſt provide your ſelf with Cuttings of ſuch Kinds as you like, which may be grafted on young Stocks, of five or ſix Years Growth in *April*, or budded, if your Grafts ſhould miſs, in *July*. And in the Operation of grafting you muſt obſerve, that the Leaves of the Cutting be carefully cut off, the upper one excepted; that they be exactly placed Bark to Bark; that they be carefully tied with Baſt, and well loam'd, that the Wet or Air do not get in at the Top, or any Part thereof, which will immediately kill the tender Graft or Cutting, and thereby diſappoint

point you of the Succeſs deſired. The Bark of this Plant produces Bird-Lime, which may be made divers Ways, but none better than that preſcrib'd by Mr. *Bradley* in his *New Improvements*, PART II. Page 11.

This Plant makes an excellent Hedge in either Garden, Wilderneſs, or common Field, and a good Fence againſt Cattle: 'Tis a Tree as will grow in the Drip or Shade of Foreſt-Trees, and is a beautiful Plant in the Quarters of a Wilderneſs or Thicket: Its Leaves are always beautiful, and the Berries afford a moſt delightful and agreeable Proſpect in moſt Months of the Year. Beſides this Green Holly, as produces red Berries, there is another Kind of Green Holly, that produces yellow Berries, and is a very beautiful Plant in a Wilderneſs, as aforeſaid.

The ſeveral Kinds of Varigated or Bloach'd Hollies, are only beautiful when promiſcuouſly planted amongſt the Green Hollies in a Wilderneſs, in ſuch a wild Manner as if placed there by Nature.

And alſo when planted in Hedges, to environ an open Compartment, Cabinet, Grove, *&c.* in a Wood or Wilderneſs, but never ſo fine when train'd up in thoſe ſtiff Forms of round-headed Plants, or what the Gardeners call *Pediments*, meaning *Pyraments* or *Cones*. For a Holly is a Plant that loves Liberty, and is always in its greateſt Beauty, when ſuffer'd to grow wild, without the Trouble of clipping by Sheers, *&c.* If Gentlemen did but compare the mean Aſpect of their ſtiff clipp'd Hollies, with the Beauty of thoſe free Growers on wild Commons, *&c.* they would never after ſuffer thoſe fine Plants to be ſo often injur'd by the unthinking Gardener.

The pretty Invention, as called by Mr. *Bradley* in his *New Improvements*, PART II. Page 15. of planting Ever-green Hedges with *Columns* and *Pilaſters*, or Varigated Hollies ſet in them at proper Diſtances, is entirely wrong; for the Nature of a Holly is ſuch, that it cannot be pruned into thoſe nice Members that are contain'd in the Baſes and Capital of *Columns* and *Pilaſters*. I could ſay much more on this Head, but at preſent ſhall forbear, ſeeing that it did not come from an *Architect* any more than from a *Gardener*; and therefore do adviſe, that where Hedges of Holly are to be planted, good Choice be made of ſuch kind of Varigated Hollies as naturally grow thick, which mix in the Hedge-Lines in an irregular Manner with the Green Holly, juſt as

as if Nature had been the Planter or Director thereof, and by this Means you will have the moſt beautiful Hedges that Art can produce. Of this kind of Holly-Hedge are many now growing in the delightful Gardens of Sir *Matthew Decas*, at *Richmond* in *Surry*.

I cannot well conclude this Section, without taking Notice of thoſe wretched Figures many Nurſery-Men and Gardeners breed up their Hollies and other Ever-Greens in, as the Forms of Men on Horſeback, as againſt *Hyde-Park* Gate by *Kenſington*; when they know no more of the Anatomy or Proportion of thoſe Figures, than they do of the beautiful Proportions of Architecture, which they ignorantly attempt to execute, when they breed up Yews, Hollies, &c. in the Forms of Balluſtrades, Pedeſtals, &c. with the moſt deform'd Body plac'd thereon, by them call'd a round or ſquare Column, which hath neither Baſe, Shaft, or Capital, or indeed any one Thing in them as is beautiful or pleaſing. And ſeeing that our *Britiſh* Nation does at this Time conſiſt of the moſt noble grand Planters and Encouragers of Gardening of any in *Europe*, 'tis to be hoped, that, for the future, better Rules will be obſerved therein, that is, ſuch as are conſiſtent with Reaſon, Art, and Nature; and that ſuch Plants as have received ſuch former Injuries, may be reſtored to their proper and natural Shapes as ſoon as Time can operate the ſame. To mention the ſeveral Gardens wherein theſe Abuſes have been executed, would be endleſs; and therefore I ſhall only add, that moſt of the Ever-Greens now growing in the Parterres of his Majeſty's Royal Gardens at *Kenſington* and *Hampton-Court*, are of thoſe diſproportion'd Forms, *viz.* Columns placed on Pedeſtals, without any Sort of Order, wherein the Beauty of a Column conſiſts, &c.

To conclude: When any Part of an entire Order of Columns in Architecture, as a Pedeſtal, Column, or Entablature is juſtly executed, nothing is of ſo grand and beautiful an Aſpect. And on the contrary, when perform'd by an unskilful Hand, nothing appears ſo diſagreeable. Hence it is that the Beauty and very Life of Architecture depends on good Proportions.

SECT. VI.

Of the Yew-Tree; its Culture, &c.

THE *Yew-Tree* is produced of Seed, or raiſed from Cuttings or Layers. Its Seed muſt be order'd as the Holly, becauſe it will not come up till the ſecond Spring after gathering.

'Tis a Tree of a very ſlow Growth, it loves a light ſandy Soil ſomething moiſt: It makes a beautiful Hedge, as well as fine Standards, to be mix'd with other Trees in Groves of Ever-Greens, and to grow wild in the Quarters of a Wilderneſs. To make any further Complaints of the Miſapplication of this Tree in ſet Forms would be needleſs, ſeeing that the ſame has been ſufficiently demonſtrated in the laſt Section.

The beſt Seaſon to remove this Plant in, is *Auguſt* or *April*, and ſhould be planted in the Manner as directed for the Pine-Tree.

'Tis a Tree that generally has great Plenty of fibrous Roots, if order'd in the Nurſery, by digging about them every Year, and being tranſplanted every third, as before directed. The Diſtance they ſhould be planted in the Nurſery, muſt be in the Rows about three Foot aſunder, and the Rows from each other two Foot and a half.

SECT.

SECT. VII.

Of the Bay-Tree; its Culture, &c.

THE *Bay-Tree* is a beautiful Tree, and may be bred Standards, to be planted in an open Grove of Ever-Greens. 'Tis encreaſed from Seed, Layers, Suckers, or Cuttings. It delights in a gravelly, moiſt, ſhady Soil, and therefore beſt in a Grove or Wilderneſs. It muſt (as all other Trees) be kept well water'd after planting, which is to be done in *April* or *Auguſt*. To raiſe this Tree from its Seed or Berries, you muſt obſerve, that they are not gather'd before they are quite ripe, that afterwards you lay them thin, in a dry Place to ſweat, which being over, put them into dry Sand, and keep them therein till the Middle of *February* next enſuing, and then ſow them in a Bed of fine Earth, as directed for the Aſhen-Keys, *&c.* When they have ſtood three Years in the Seed-Bed, you muſt tranſplant them into the Nurſery, obſerving to prune off their Roots, and keep them digg'd every Year, free from Weeds, and tranſplanted every third Year, till they are planted out in the Places where they are to remain. Amongſt all the Kinds of Ever-Greens, I know none more beautiful than the Bay-Tree, provided that its luxuriant Branches are pruned with a Knife, and not barbarouſly mangled with Sheers. To increaſe this Plant from Cuttings or Layers, you muſt obſerve to perform thoſe Works in *October*, in the Manner as before directed. In ſome very hard Winters, the ſevere Froſts will diſcolour them, and the only Way to recover ſuch Plants, is to head them down to ſound and healthy Wood.

The *Dutch Bay-Tree* is more tender than our *Engliſh Bay-Tree*, and therefore requires to be ſhelter'd in the Green-Houſe during the Severity of the Winter. Of this Kind of Bay-Tree, the fineſt, that I ever ſaw, are thoſe in the Gardens of the *Royal*

Palace at Kenſington, and ſome others at the *Lodge-Gardens* in *Windſor Great-Park*, and in many *Noblemen* and *Gentlemen's Gardens* at *Twickenham* in the County of *Middleſex*.

In watery Vales where pleaſant Fountains flow,
Their fragrant Berries lovely Bay-Trees ſhow.
With Leaves for ever green; nor can we gueſs,
By their Endowments, their Extraction leſs.
The charming Nymph liv'd by clear Peneus *Side,*
And might to Jove *himſelf have been ally'd,*
But that ſhe choſe in Virtue's Path to tread,
And thought a God unworthy of her Bed.
Phœbus, *whoſe Darts of late ſucceſsful prov'd*
In Python's *Death, expected to be lov'd;*
And had ſhe not withſtood blind Cupid's *Power.*
The fiery Steed and Heaven had been her Dower.
But ſhe by her Refuſal more obtain'd,
And loſing him, immortal Honour gain'd,
Cheriſh'd by the Apollo, *Temples wear*
The Bays, and ev'ry clamorous Theater,
The Capital itſelf; and the proud Gate
Of great Trapeian Jove *they celebrate.*
Into the Delphick *Rites, the Stars they dive,*
And all the hidden Laws of Fate perceive.
They in the Field, (where Death and Danger's found,
Where claſhing Arms, and louder Trumpets ſound,)
Incite true Courage: Hence the Bays, each Muſe
Th' inſpiring God, *and all* good Poets *chuſe.*

RAPIN.

SECT.

SECT. VIII.

Of the Laurel; its Culture, &c.

THE *Laurel* is a noble Ever-Green, and a Tree of a quick Growth. It delights in the Shade, and is a great Embelliſhment to the Parts of a Wilderneſs. 'Tis a Tree that loves Liberty, and therefore very improper for headed or pyrament Plants. It makes a beautiful Hedge, being carefully pruned with the Knife, and not with its great Enemy the Sheers. 'Tis propagated from the Berries, Cuttings, or Layers; and when bred up as Standards, is wonderful pleaſant in Groves of Ever-Greens, and within the Quarters of a Wilderneſs, its Cover is delightful to all Kind of Game, as Hares, Pheaſants, Woodcocks, *&c.* and will thrive in any Land as is not over hot.

SECT. IX.

Of the Laurus-Tinus; its Culture, &c.

THE *Laurus-Tinus* is both an Ever-green and Flowering Shrub, and is all the Winter the moſt beautifulleſt Plant of any in the Garden.

'Tis increas'd by Layers or Cuttings, and is a verv quick Grower, but never makes a large Tree. The Soil it delights in, is a moiſt ſandy Loam, and in a ſhady Place. The beſt Form that this Tree appears in, is in either that of a Cone, or quite wild in a Wilderneſs. Alſo Hedges of this Plant is wonderful

wonderful fine, if their Beauty is not deſtroyed by the unskilful Hand of the Gardener, in clipping them at the ſame Seaſon as he does Yews, Hollies, *&c.* The proper Seaſon for to prune this Plant is, when all its Bloom is gone, which is in the Spring; juſt before they begin to ſhoot out their young and tender Branches.

It is beſt to lay down the Layers, or plant the Cuttings in *October*, and to tranſplant them in *Auguſt* following; as before directed for the Pine-Tree.

Of Laurus-Tinus there is two Sorts: The one, which blows very early; and the other, (called the black ſhining Laurus-Tinus,) as blows late in the Winter, which continues until the end of *May*, and of the two, is the moſt beautiful.

SECT. X.

Of the Phillyrea; its Culture, &c.

THE ſeveral Kinds of *Phillyrea's* are five, *viz.* The True Phillyrea, the Plain Phillyrea, the Bloach'd Phillyrea, the Dutch Silver-leafed and the Dutch-guilded Phillyrea.

Theſe Kinds of Phillyrea's, in general, are beſt increaſed from Layers. They delight in a light Soil, and ſhould be laid down in *September*, or *October* at lateſt, and planted the *Auguſt* after.

The true *Phillyrea* is a very ſlow grower; but makes a moſt beautiful Tree, and eſpecially when bred up in the Form of a Cone. It will endure hard Weather, and values not the Inſults of Winds.

The other four Kinds are leſs able to engage the Violence of a Storm, or to endure great Colds; therefore are beſt againſt a Wall, or in Thickets of Wilderneſſes, *&c.*

Let

Let Phillyrea on your Walls be plac'd,
Either with Wire, or ſlender Twigs made faſt.
Its brighter Leaf with proudeſt Arras *vies,*
And lends a pleaſing Object to our Eyes.
Then let it freely on your Walls aſcend,
And there its native Tapeſtry extend.

RAPIN.

SECT. XI.

Of the Arbutus, or Strawberry-Tree; its Culture, &c.

THIS beautiful Plant produces Bloſſoms twice a Year, and its Fruit is ripe in the Winter: 'Tis a Plant that greatly adds to the Beauty of a Garden, Wilderneſs, *&c.* but will not admit of being clipp'd as moſt other Ever-Greens are; 'tis a very great Ornament to a Wilderneſs, and makes the moſt agreeable Hedge as can be deſired: The Leaf is of a very agreeable Form, and of a pleaſant lively Green; 'tis increaſed from Seed or Layers, which laſt, ſhould be laid down in *September*, and remain upon the Stool two Years at leaſt, to be well rooted, being always water'd in dry and hot Seaſons. The Fruit is ripe about *Chriſtmas*, whoſe Form is very like that of a Strawberry; but its Taſte is like unto that of Service. When the Fruit is gather'd, let it dry; then break them to Pieces, which put into Sand, where they muſt remain until the End of *March*, or Beginning of *April*, at which time they muſt be ſow'd in a Bed of fine Earth, cover'd about half an Inch with fine Mould ſifted thereon.

Your Seed being thus ſown, you muſt be careful to keep the Earth moiſt; and when you water it, take care that the Water's Force do not diſturb the Earth, whereby the young Seedlings may be prejudiced. *N. B.* If you were to ſow the Seed on a decay'd Hot-Bed, 'twould greatly help the Germination of the Seeds.

SECT. XII.

Of the Piracantha; its Culture, &c.

THIS Ever-Green is increaſed from Layers, or its Berries, which are to be order'd as thoſe of the Yew, Holly, &c. becauſe they do not grow, or at leaſt come up, till the ſecond Spring after they ripen.

The Perfections of this Plant are many; as, firſt, 'tis a free Grower, and with good Care will make a large Tree; ſecondly, its Leaves are of a very beautiful Form, and a pleaſant Green; thirdly, its fine Bunches of white Bloſſoms, produced in *May*; and, laſtly, its beautiful Cluſters of red Berries which hang all the *Winter*.

'Tis a very proper Plant for a Hedge, in reſpect to its Thorns, and is very beautiful in the Quarters of a Wilderneſs.

Its Wood is of a very hard Nature; and therefore the moſt tender Branches of the laſt Years Shoot, are thoſe you muſt lay down for Layers; which ſhould be done in *October*, and remain upon the Stools two Years, before they are taken off, and in that time they will be well rooted, and fit to tranſplant; which may be done in *Auguſt* or *April*. Its proper Soil is a dry Gravel; but it will thrive in moſt loamy Lands, that are not very wet or cold.

SECT. XIII.

Of the Box-Tree; its Culture, &c

OF Box-Trees there are two Kinds; the one plain, and the other varigated; which are both raiſed from Slips, Layers, or Seed.

Their natural Soil is chalky mountanous Lands, but will grow very well in moſt loamy Soils. 'Tis a Tree that will grow to a very large Size, of which Box-Hill in *Surry* is a good Evidence.

It is a very pleaſant Tree, to be mix'd with other Standards in a Grove of Ever-Greens: It makes fine Hedges, and is very beautiful in the Quarters of a Wilderneſs. 'Tis a Tree of a very ſlow Growth; but its Wood is of great Service for the making of Sectors, Quadrants, and other Mathematical Inſtruments; and will endure the hardeſt Froſts our Winters produces. Its Leaf is very ſmall, and of a beautiful light Green, and is never ſo diſagreeable as ſome makes it, in reſpect to its Smell.

Dutch Box is of a much leſſer Growth, then the preceeding, being only uſed for the Edging of Borders, inſtead of Bones, Border-Boards, *&c.* and is of all others the moſt cheapeſt, handſomeſt, and laſting Edging; but the moſt improper to Edge ſuch Borders with wherein Fruit-Trees are planted, except they are very broad, and the Roots of the Box cut away every Year, on that ſide that is next to the Fruit-Trees, by a Spade, or the like, at the Time when thoſe Borders are digg'd; for you muſt underſtand that this kind of Box grows more in its Roots, than its Top, and is an open Robber of every Plant or Shrub that grows near it.

SECT. XIV.

Of the Juniper; its Culture, &c.

OF this Kind of Ever-Green we have two Sorts, *viz.* the common *Engliſh* and *Swediſh* Juniper; which are both hardy Plants. They are of a beautiful Green, and makes a very fine Variety, being planted wild amongſt other Ever-Greens in a Wilderneſs Thicket, *&c.* They both delight in a dry poor Soil; but are improved by a good ſandy Loam.

They are increaſed from their Berries ſown in *March,* in dry light Ground, and will come up in ſix Weeks or two Months after ſowing. They muſt remain in the Seed-Bed two Years before they they are tranſplanted, during which Time they muſt be carefully kept clean from Weeds, and water'd in a very dry Seaſon. *N. B.* That the oftner theſe Sorts of Trees are tranſplanted, the better they will be rooted; and in the pruning of them, obſerve to cut off their Tap-Roots, and in planting to place their other Roots, in a Horizontal Poſition. I will not here undertake to deſcribe the ſeveral Virtues belonging to that ſo much celebrated Liquor as is diſtill'd from the Berries of this Plant, becauſe 'tis already known to every old Woman; but for ſuch as are curious herein, I believe, may be fully inform'd in the *Ladies Diary*, not long ſince publiſhed, or other ſuch Books of the like Nature.

SECT. XV.

Of the Italian Green-Privet.

THIS kind of Privet, is increaſed from its Berries, ſown in *March* on a Bed of light Earth, inclinable to a Gravel, which is the Soil it moſt delights in, covering the Berries about an Inch thick with fine Earth ſifted over them, obſerving

ſerving in dry Weather to keep them frequently water'd, and always clear of Weeds.

When they have ſtood two Years in the Seed-Bed, they ſhould be tranſplanted into Hedges, or the Quarters of a Wilderneſs; which in both Places are very beautiful.

This Plant is of a very quick Growth; and altho' 'tis a Foreigner, yet 'twill endure the Violence of our Winters Froſts, *&c.* without any kind of Prejudice to its Verdure.

This ſort of Privet was brought from *Italy* by the ingenuous Mr. *Balle* of *Kingſington*, which by the *Italians* is called *Olivetta*, becauſe its Leaves are not unlike thoſe of the Olive.

SECT. XVI.

Of the Cyprus, Lignum-Vitæ, and Cedar of Lebanus; its Culture, &c.

AMONGST all the Ever-Greens hitherto treated off, none make a more grander Appearance in a Garden, than the *Cyprus*, and *Cedar* of *Labanus*; neither is any Tree ſo eaſy to be cultivated; for their Ordering has no ſort of Difference from that of an *Ever-Green, Oak, Pine*, &c.

I have obſerv'd in ſeveral old Gardens, divers fine Walks of thoſe Trees, far exceeding all others I ever ſaw of any kind, which of late have been deſtroy'd; to the great Shame of thoſe as were the Inſtruments of their Death.

I am not inſenſible of diſpleaſing ſome People herein; but that regard not, ſince my Abilities are capable to prove the Truth of what I have aſſerted; and indeed, amongſt all thoſe Sacrifices, I can't but ſay, that I was heartily ſorry to hear of the Deſtruction of that old and grand Walk of Cyprus Trees, not long ſince growing in the Gardens lately in the Poſſeſſion of the *Lady Humble* at *Twickenham*. However, for the future, I hope to ſee theſe Trees flouriſh, and be kindly received in the moſt

moſt grand Parts of our Plantations, wherein they are a very great Enrichment.

Though Cypreſſes contiguous well appear,
They better ſhew, if planted not ſo near.
And ſince to any Shape with Eaſe they yield,
What Bounds more proper to divide a Field?
Repine not Cypariſſus *then in vain,*
For by your Change, you Glory did obtain.
Silvanus *and this Boy with equal Fire,*
Did heretofore a lovely Hart admire:
While in the cooler Paſtures once it fed,
An Arrow ſhot at random ſtruck it dead.
But when the Youth the dying Beaſt had found,
And knew himſelf the Author of the Wound;
With never-ceaſing Sorrow he laments,
And on his Breaſt his Grief and Anger vents.
Silvanus *mov'd with the poor Creature's Fate,*
Converts his former Love to preſent Hate,
And no more Pity in his angry Words,
Than to himſelf th' afflicted Youth affords.
Weary of Life, and quite oppreſs'd with woe,
Upon the Ground his Tears in Channels flow:
Which having water'd, the productive Earth,
The Cyprus *firſt from thence deriv'd its Birth,*
With Silvan's *Aid; nor was it only meant,*
T' expreſs our Sorrow, but for Ornament.
Chiefly when growing low your Fields they bound,
Or when your Garden's Avenues are crown'd,
With their long Rows, ſometimes it ſerves to hide,
Some Trench declining on the other Side.
Th' unequal Branches always keep that green;
Of which its Leaves are ne'er deveſted ſeen:
Though ſhook with Storms, yet it unmov'd remains.
And by its Trial greater Glory gains.

RAPIN.

NEW PRINCIPLES OF GARDENING.

PART. V.

Of Flowering-Shrubs; their Culture, &c.

SECT. I.

Of the ſeveral Methods by which Flowering-Shrubs are raiſed.

FLOWERING-SHRUBS are propagated from *Layers, Suckers, Cuttings*, or *Seed.*

(1.) Thoſe propagated from Layers, are the Jeſſamine, Honey-Suckles, Lilacs, Roſes, Senna, Pomegranate, and Althea Frutex. (2.) From *Suckers*, are the Lilac, Spiræa Frutex, Syringa, and Guilder-Roſe. (3.) From Cuttings, are Jeſſamine, Honey-

Honey-Suckles, and Pomegranate. And, laſtly from Seed, are the Tulip-Tree, Maracock, or Paſſion-Flower, Spaniſh Broom, Laburnum, Bladder Senna, Scopion Senna, Arbor Judæ, and Mezerion.

I need not here repeat the Method of laying down the Layers, planting the Cuttings, or ſowing the Seeds, of the moſt common Sorts, becauſe that the ſame Method is to be obſerved herein, as directed for the Ever-Greens, *&c.* But for the uncommon Kinds, as the Tulip-Tree, *&c.* I ſhall be more particular therein.

SECT. II.

Of the Tulip-Tree; its Culture, &c.

THIS beautiful Tree, though rank'd amongſt the Shrubs, in regard to its Flowers, yet 'tis a Tree of a very great Growth.

In the Lord *Peterborough*'s Wilderneſs, at *Parſon's-Green*, near *Fulham* in *Middleſex*, is growing a moſt beautiful and ſtately Tree of this Kind, and of as great a Height as moſt Timber-Trees. 'Tis an Inhabitant of the Wood, which is demonſtrated by its not thriving in an open Expoſure, and is a beautiful Tree to compoſe Part of a Grove of Foreſt Trees. The Leaves are like the Maple, and of a pleaſant Green; and its Flowers like unto a Tulip, from which 'tis called the Tulip-Tree, which are produced at the Ends of the Branches.

The Petals of the Flower are mighty beautiful, being of a yellow Ground, varigated with a delightful Red.

The Fruit which ſucceed thoſe curious Bloſſoms, are of a conical Form, but never ripens in England.

And as this noble Tree is a Native of *Carolina* and *Virginia*, (at which Places its Seed ripens very well,) 'tis from thence we muſt receive the Seed that we propagate our Plants from in *England*

England. But if we ſuffer young Shoots to break out at bottom, or cut down the Plant as a Stool, and the young Shoots being laid down, as Layers of Lime, *&c.* they will ſtrike Root, and grow very well. The Soil it delights in, is a ſandy warm Loam: Its Seed muſt be ſown in *Auguſt* at lateſt, in Pots fill'd with the aforeſaid Soil, which muſt be ſheltered all Winter; and in the Spring they will come up: At which time keep them clean from Weeds, and do not ſuffer them to be over dry for want of Water.

When your young Nurſery, has lived two Years in the Seed-Pots, they muſt be tranſplanted into larger Pots ſingly, wherein they muſt remain for eight or ten Years, being ſheltered every Winter, and taken up, and replanted again in the ſame Pots, to create good Roots, every third Year; which will ſupport its Trunk when planted out, with ſufficient Plenty of Juices, and gaeatly add to its future Growth.

SECT. III.

Of the Maracoc, or Paſſion-Plant.

ALTHOUGH there may be many Kinds of Paſſion-Trees in other Parts abroad, as in *Amſterdam* Phyſick Gardens, *&c.* as mention'd by *Tournefort* in his *Elements of Botany*, p. 206. yet we have but one that will reſiſt the Severity of our Winters. This Flower was firſt diſcover'd by the *Spaniſh* Friars, in the Weſt-Indies, of which Place 'tis an Inhabitant: The Magnitude of each Flower, when full blown, is generally about four or five Inches Diameter, wherein are ten Petals, divers ſtaminous Threads, and other Particles; which together, the Friars ſuppoſed was an Epitome of our Saviour's Paſſion, and therefore called it the Paſſion-Flower. *Vide Bradley's Improvements, Part* II. *Page* 52.

The Soil it beſt delights in, is a very moiſt cool Soil, well mix'd with Cow Dung: 'Tis increaſed from Layers or Cuttings; the firſt laid down in *March*, towards the Beginning of the

Month; and the latter planted in the End of *May*, or Beginning of *June*. 'Tis a Plant of a quick Growth, beſt againſt a Wall, and is a very great Embelliſhment to the Pleaſure-Garden.

SECT. IV.

Of the Spaniſh-Broom; its Culture, &c.

THIS is a beautiful Shrub for a Wilderneſs, being mix'd amongſt other Plants: Its Leaves are of a delightful Green, and its Flowers of a pleaſant Yellow, which put forth in *June* and *July*. 'Tis generally increaſed from its Seed ſown in *March*, on a Bed of light Earth; but it may be increaſed from Layers, laid down with a Twiſt as an Elm, or being cut at a Joint as a July-Flower.

SECT. V.

Of the Laburnum, its Culture, &c.

THIS delightful Shrub is of a quick Growth, and of great Beauty in a Wilderneſs, when it produces its beautiful Cluſters of yellow Bloſſoms in *May* and *June*. Its Nature is very agreeable to either Shade, or open Expoſure; but beſt when mix'd with Foreſt-Trees, as Platanus, Elm, Lime, &c. 'Tis propagated from its Fruit, or Seed, which is ripe in *September*, and very like unto young Peaſcods, juſt before ripe. The Time to ſow this Seed is in *March*, and muſt remain in its Seed-Bed for two Years; after which, it may be tranſplanted at Pleaſure, when other Trees are planted.

SECT.

SECT. VI.

Of Senna; its Culture, &c.

OF this Kind of Shrub, there are two Sorts, *viz.* the Bladder-Senna, and the Scopion-Senna; of which, the laſt is the moſt beautiful. They both delight in a good loamy Soil, and may be propagated by Seed ſown about the Middle of *March*, or by Layers laid down in *October*, or *April*. They are Lovers of the Shade, and are mighty beautiful in the Quarters of a Wilderneſs. The latter of the two produces Bloſſoms, as well in the Autumn, as in the Spring; that are very delightful.

SECT. VII.

Of the Arbor Judæ; its Culture, &c.

THIS Shrub is naturally a *Weſt-Indian*, and has not long been brought into *England*. 'Tis of a large Growth; it delights in a loamy Soil; produces beautiful Cluſters of Bloſſoms in *March*, *April*, and *May*; it reſiſts the Severity of our Climate; 'tis propagated from Seed ſown in *March*; and is a beautiful Plant in a Wilderneſs.

SECT. VIII.

Of the Mezerion; its Culture, &c.

OF Mezerions there are two Kinds, *viz.* the White Mezerion, and the Red Mezerion; of which, the laſt is the moſt common. They are both of a ſmall Growth, and therefore are rather more proper for open Borders, than the Quarters of a Wilderneſs.

In *January*, the Air is perfum'd with the delightful Odour of their Bloſſoms, which cover their Branches long before their Leaves come out, and continue a long Time in Bloom. When their Bloſſoms are gone, they ſtill appear no leſs beautiful, being adorn'd with their Vermillion Berries, mix'd amongſt their beautiful Leaves, which makes a moſt delightful Compoſition.

They are increaſed from their Berries ſown in *March*, and love a ſandy Loam.

SECT. IX.

Of the Jeſſemine and Honey-Suckle, their Culture, &c.

THESE Flowering Shrubs are not inferior to any of the preceding, in regard to thoſe moſt pleaſant (I may ſay heavenly) fragrant Odours which perfume the Air, even into its diſtant Atmoſphere, produced by their beautiful Bloſſoms.

(1.) JESSEMINES;

(1.) Of JESSEMINES, there are three Kinds, *viz.* the White, the Yellow, and the *Perſian*. The common White Jeſſemine is a free Grower, and reſiſts the Severity of our Winters: It produces its beautiful fragrant Flowers in *June*, and continues in Bloom till *September*: 'Twill grow in any loamy Land, and is increaſed from Layers laid down, or Cuttings planted in *September*; wherein obſerve, that in Conſideration of their Roots ſtriking at their Joints, therefore be careful to bury two or three in the Ground to either Layer or Cutting, and they will ſucceed to your Deſire.

The Beauty of this Plant is ſo great, that in my humble Opinion, a Garden cannot well have too many of them. And as this is a Plant of Liberty, it muſt therefore be planted at the Bottom of Standard-Trees, in Groves, Walks, *&c.* and even in Hedges alſo, wherein 'twill interſperſe itſelf with its delightful Bloſſoms, and pleaſant Odour.

And altho' it has been the Practice of Breeding this Plant up in headed Plants, yet I cannot commend it, ſeeing that it naturally hates to be either confined, or ſtump'd with Sheers.

The *Spaniſh* White Jeſſemine may be grafted on this common White: 'Tis a ſweet delightful Flower; as alſo are the *Italian* and *Portugal* Jeſſemines, whoſe Bloſſoms are very large and beautiful.

The *Perſian* Jeſſemine is a beautiful Shrub: Its Flowers are Purple, and will endure the Winter's Froſts.

The Yellow Jeſſemine, is alſo a very agreeable Shrub, and will endure the Severity of our Climate.

(2.) HONEY-SUCKLES; of which, there are ſeveral Kinds, as the Ever-green, the Early-red, the Late-White and Red, and the Scarlet-flower'd Honey-Suckles. They, in general, are increaſed from Layers, or Cuttings, as the Jeſſemine. They are all Lovers of Liberty, and when bred up in headed Plants, make a moſt terrible Figure all the Winter.

They delight in the Shade, and love to clamber on other Trees. They are Natives of the Woods, of a quick Growth, but incapable of ſupporting their own Bodies, and therefore borrow the Uſe of their neighbouring Trees to aſſiſt them therein.

And as their Bloſſoms perfume the Air with their delightful Odours all the Summer, 'tis impoſſible that a Garden can have too many, being carefully planted, ſo as to run up Standard-Trees, Hedges, *&c.* as before is ſaid of the Jeſſemine.

Thus

Thus ſays RAPIN of the Gardener.

Nor knows he well to make his Garden ſhine
With all Delights, who fragrant Jeſſemine
Neglects to cheriſh, wherein heretofore
Induſtrious Bees laid up their precious Store.
Unleſs with Poles you fix it to the Wall,
Its own deceitful Trunk will quickly fall.
Theſe Shrubs, like wanton Ivy, ſtill mount high,
But wanting Strength, on other Props rely.
The pliant Branches which they always bear,
Make them with Eaſe to any Thing adhere.
The pleaſing Odors which their Flow'rs expire,
Make the young Nymphs and Matrons them deſire,
Thoſe to adorn themſelves withall; but theſe
To grace the Altars of the Deities.

RAPIN

SECT. X.

Of the Lilac; its Culture, &c.

THE Lilack is a very handſome flowering Shrub; of which there are two Sorts, *viz.* the White, and the Blue, whoſe Flowers are very beautiful: 'Tis a great Embelliſhment to a Wilderneſs, and is a Shrub of a large Growth; they are both raiſed by Layers laid down in *March*, or by Suckers taken off and planted in *September* or *October*: And love a light Soil.

SECT.

SECT. XI.

Of Roſes; their Culture, &c.

OF Roſes we have a very great Variety, which are in general, very pleaſant and delightful; as, *Firſt*, the Monthly Roſe, that blows ſingly, and that which blows in Cluſters. 'Tis beſt to have ſome of this Sort planted againſt a South-Wall, which will cauſe them to blow early, as at the End of *March*, or Beginning of *April*, and continue till the Middle of *June*. Thoſe of the ſame Kind, planted in open Borders, will not produce their Bloom till the Middle of *May*, and will continue till the Beginning of *Auguſt*. And you muſt obſerve as ſoon as their Bloſſoms are gone, to top their Branches; which will cauſe a ſecond Bloom in the Autumn, that will continue till near unto *Chriſtmas*.

Secondly, The Cinnamon Roſe, a forward Blower, and a fine Flower.

Thirdly, The Damask Roſe, of an excellent pleaſant Odour: It blows in *May*, and will laſt for ſix or ſeven Weeks.

Fourthly, The Cabbage Roſe.

Fifthly, The *Roſamundi*, or *York* and *Lancaſter* Roſe.

Sixthly, The Province Roſe.

Seventhly, The White Musk-Roſe.

Eighthly, The Red Roſe.

Ninthly, and *laſtly*; The Yellow Roſe.

All which are propagated from Suckers or Layers: The laſt laid down in *September* or *October*, and the firſt planted in *October*. They are, in general, beautiful Ornaments in a Grove, Wilderneſs, or any other Part of the Garden, and highly deſerves our Notice, much more than they have had hitherto.

SECT. XII.

Of the Pomegranate; its Culture, &c.

OF this Plant there are two Kinds, *viz.* the Single, and the Double-bloſſom'd Pomegranate, whoſe Bloſſoms are of a beautiful Vermillion Red. Of which, the firſt frequently produces Fruit, and ſometimes ripens with us. Theſe Plants delight in a light Soil, and are propagated from Cuttings, planted in *Auguſt* or *September*, on an Eaſt Border; or from Layers laid down at the ſame Time, or in *March*. They are both beautiful Plants, and are beſt for a Wilderneſs, rather than for headed Plants, which, by being often clipp'd, ſoon proves their Ruin: 'Tis a hardy Plant, and will endure the Winter Froſts, cold Winds, *&c.*

SECT. XIII.

Of the Altheæ Frutex; its Culture, &c.

THIS Plant is uſed chiefly to adorn the Quarters of a Wilderneſs: Of which, there are two Sorts, *viz.* the White, and the Purple-flower'd: They are both propagated from Suckers, or Layers, laid down in *September*; or from the Seeds, ſown in the Middle or End of *March*. Their Bloſſoms are very beautiful, which do appear in great Plenty in *Auguſt*. They afford a good Proſpect; and will thrive in any Kind of ſandy Loam, or other Soil whatever, Clay excepted. The Time for Planting this Shrub, is *October*.

SECT.

SECT. XIV.

Of the Syringa; its Culture, &c.

THIS Shrub is of great Beauty in a Wilderneſs, producing fine Bunches of fragrant Bloſſoms in *May*, whoſe Odour is very pleaſant, and not unlike that of Orange Bloſſoms. It delights in ſuch Part of a Wilderneſs as is not entirely ſhaded, or quite open. 'Tis propagated from Suckers taken off, and planted in *October*, and is a very free Grower.

SECT. XV.

Of the Guilder-Roſe; its Culture, &c.

AMONGST all the Flower-Tribe hitherto mention'd, none makes a more grand Appearance in *May*, than the Guilder-Roſe, whoſe beautiful Bloſſoms are produced in great Cluſters; and each Flower a perfect Globe of three or four Inches in Diameter. 'Tis a Plant that will riſe twelve or fourteen Foot high, and is very beautiful and pleaſant in a Wilderneſs. The Soil it delights in, is a good ſtrong Loam; and it is propagated from Suckers taken from the Mother Plant, and planted in *October*.

SECT. XVI.

Of the Almond; its Culture, &c.

THE Almond-Tree is a very beautiful Tree during the Time of its Bloom in the Spring, and highly deſerves a Place in our Wilderneſs. 'Tis propagated from the Kernels ſown in *March*; or it may be grafted on the Plumb-Stock in *February*, or budded thereon in *July*. The Soil proper for this Plant, is a ſandy Loam, if raiſed from its Kernel; and when grafted or budded on the Plumb-Stocks, on a ſtronger Land.

SECT. XVII.

Of the Mirabalon Plumb, and Double-Bloſſom'd Cherry.

THESE two Plants produce great Quantities of Bloom in the Spring, and continue their Bloſſoms a long Time. They are wonderful beautiful, when mix'd in a Wilderneſs amongſt Almond-Trees, and will thrive in moſt Soils. They are both propagated by being grafted, the firſt on a Plumb-Stock, and the latter on a Cherry-Stock.

SECT. XVIII.

Of the Sweet-Brier; its Culture, &c.

ALTHO' the Sweet-Brier is not directly a flowering Shrub, yet its fragrant Odour highly obliges us to plant it in all Parts of our Gardens and Wilderneſſes, and eſpecially for Hedges, and at the Bottoms of Standard-Trees, *&c.* And beſides this common Sort, there is another Kind of it called *Eglantine*, which produces a fine red Flower, with broad Leaves, that perfumes the Air very ſtrongly with its pleaſant Odours. The firſt Kind hereof is raiſed from Berries ſown in *Februaary*; and the latter propagated from Layers laid down in *September*. This laſt Kind makes very beautiful headed Plants, which are very proper to be raiſed in Pots, to adorn the Ladies Chimneys, and perfume the Air of their Chambers with its pleaſant and moſt delightful Odours.

SECT. XIX.

Of the Furze-Buſh, and Engliſh Broom; their Culture, &c.

THE Beauty of theſe two Shrubs, ſeems to be valued much after the very ſame Manner as a curious Tulip, Auricula, Julyflower, *&c.* is by Floriſts, when 'tis become common, and in every Garden. Whilſt on the other Hand, if they chance to have a Seedling whoſe Bloſſom is an indifferent good one, and not near ſo good as that which is common;

common; yet the Seedling ſhall carry the Bell, and that which far exceeds it, be not regarded: Which indeed is the Caſe of theſe two Shrubs; for were they not common, they would be valued, and cultivated with as much Eagerneſs as any Ever-green or Shrub whatſoever; for, in Fact, the Furze is capable of any Form required, but much finer when let grow in its own rural Manner as Nature directs. If the Beauty of this Shrub, that is, its fine green Leaves, which ſerve for a proper Ground to caſt forth the Beauty of its yellow Flowers, with which it abounds in all Seaſons of the Year, was compar'd with that of the long-eſteem'd Yew, whoſe Aſpect is melancholy, and the true Image of Sadneſs; 'twould not only be found to be much the finer Plant of the two, but more deſerving the Gardener's Care.

For to ſpeak the naked Truth, the Yew-tree is never better placed, than when planted in a Church-yard as an Emblem of Mortality, which is its true Repreſentation, and, in my humble Opinion, very improper for a delightful Garden.

But to return to the Culture of theſe Plants; obſerve that they are both raiſed from Seed ſown in *February* or *March*, but are difficult to remove; therefore tranſplant them the *October* next after Sowing, in ſuch Places where they are to remain. They both make good Cover for Game; and the Furze makes a moſt beautiful Hedge, wherein many Birds take great Pleaſure to build their Neſts, which is not a ſmall Ornament to either Garden or Wilderneſs.

SECT. XX.

Of the ſeveral Months of the Year, when Flowering Shrubs are in Bloſſom, and their Duration.

THE firſt blowing flowering Shrub is the *Mezerion*, which preſents its *beautiful Bloſſoms* in *January*, and continues in Bloom to the Middle of *February*.

In *February*, the *Furze* opens its golden-colour'd Bloom, which continues till *October*.

In

In *March*, } the *Arbor Judææ*, and holds till *May*.
In *April*, }

In *May*, the *Lilac*, *Syringa*, *Guilder-Roſe*, *Laburnum*, and *Honey-Suckles*; of which, the ſeveral Kinds of the laſt keep blowing till *September*; but the others, about ſix or ſeven Weeks at moſt.

In *June*, the *White Jeſſemines*, and *Spaniſh Broom*; the firſt till *September*, and the laſt till *Auguſt*.

In *July*, the *Tulip-tree*, which continues till *Auguſt*.

In *Auguſt*, the *Althæa Frutex*, which laſts till *September*.

The *Senna's* blow twice a Year, *viz.* Spring and Autumn; and ſoon after them comes that beautiful Ever-green and flowering Shrub, the *Laurus-tinus*, which is not only a Grace to the Garden all the Winter, but in the Spring alſo, till the Beginning of *March*.

This being a ſufficient Information of their ſeveral Seaſons of Bloom, from which a Garden may be ſo planted, as to have one or other of the ſeveral Kinds always in Bloſſom throughout the whole Year; I ſhall, in the next Section, inform my Reader in what Manner they are to be diſpoſed of, ſo as to receive a beautiful and grand Appearance, as well from thoſe whoſe Growth is ſmall and low, as from them of a large and higher Stature.

SECT. XXI.

Of the Manner of Diſpoſing and Planting Flowering Shrubs in the proper Parts of a Wilderneſs.

BEFORE we can come to the Planting of theſe beautiful Shrubs, we muſt conſider the Nature of their Growth, in reſpect to Stature; and alſo the great Variety of their Colours, which ought to be ſo intermix'd, as for every Flower to be an Oppoſite or Ground to throw forward the Beauty of the other.

The

The ſeveral Statures of theſe Plants may be reduc'd to three Sizes, *viz.* thoſe of the talleſt Growth; thoſe of the middling Growth; and thoſe of the loweſt Growth.

Firſt then; Thoſe of the higheſt Growth are the double-bloſſom Cherry, Lilac, Guilder-Roſe, *Spaniſh* Broom, Laburnum, Mirabalon Plumb, Tulip-tree, White Roſe, and Almond.

Secondly; Thoſe of a middling Growth are the Syringa, Damask Roſe, Musk Roſe, Spira Frutex, Arbor Judææ, Senna's, Althæa Frutex, Almond, being grafted a half Standard, as alſo the Mirabalon Plumb, and double-bloſſom Cherry.

Thirdly and *laſtly*; The low Tribe are the Mezerion, the Furze, the Red Roſe, the Cabbage Roſe, the Province Roſe, the Monthly Roſe, the Mundi Roſe, the Cinnamon Roſe, the Yellow Roſe, the Almond, being grafted low; as alſo the double-bloſſom Cherry, and Mirabalon Plumb, into which Claſs I introduce the Sweet-Brier.

Having thus divided them into their ſeveral Claſſes, we muſt next conſider their ſeveral Colours, that we may thereby diſpoſe of them in the beſt Manner, ſo as to cauſe the greateſt Variety; and in order thereto, we'll begin with thoſe of the firſt and largeſt Claſs.

Firſt, then, of thoſe the double-bloſſom Cherry, the White Lilac, the Guilder-Roſe, the Mirabalon Plumb, and the White Roſe, are all entirely White Bloſſoms. The other Kind of Lilac blue, the *Spaniſh* Broom, and Laburnum, yellow; the Tulip-tree, a mix'd Colour; and the Almond, a Peach Colour; ſo that the Colours produced by this Claſs are white, blue, yellow, a mix'd, and a Peach Colour. The ſeveral Sorts of White are five; of Yellow, two; of Blue; Mix'd; and Peach-Colour; of each, one only. Their ſeveral Colours being thus diſtinguiſh'd, we muſt now come to their Planting; wherein, firſt, obſerve, that theſe of the higheſt Rank muſt be planted backward from the View, to give Room for the others to come before them, in ſuch Manner as to form, by the Difference of their ſeveral Growths, a perfect Slope of beautiful Flowers.

But to the Purpoſe: Let the firſt Plant be the double-bloſſom Cherry; the ſecond, an Almond; the third, the Mirabalon Plumb; the fourth, a Blue Lilac; the fifth, a Guilder-Roſe; the ſixth, a *Spaniſh* Broom; the ſeventh, a White Lilac; the eighth, a Laburnum; the ninth, the White Roſe; and the tenth, a Tulip-tree; and then beginning again with the double-bloſſom Cherry,

Almond,

Almond, Mirabalon Plumb, Blue Lilac, Guilder-Roſe, *Spaniſh* Broom, &c. you will have placed them in ſuch a Manner, as to be always beautiful. And altho' they are not all in Bloom at one Inſtant, yet one or other of them are: And even thoſe as have no Bloſſoms, are extremely beautiful, in reſpect to the great Variety of Colours contain'd in their Leaves and Shoots.

The ſecond Claſs, which is to be planted immediately before the firſt, muſt have its ſeveral Colours diſpoſed of in the like Manner; wherein always obſerve, that you never place a Flower-Shrub that is white, yellow, &c. before a Plant of the firſt Claſs which is of the ſame Colour, or Kind, always regarding to follow the Steps of Nature as near as poſſible.

The third and lowermoſt Claſs being to be order'd in the ſame Manner, I need not ſay any more thereof; but that if Sweet-Brier was judiciouſly intermix'd in this Plantation, 'twould add a great Grace to the whole; and when the Standard-trees planted in the Hedge-lines of Walks, and Hedges alſo, which ſhould never be ſuffer'd to grow very high, are fill'd with the ſeveral Kinds of Jeſſemines and Honey-ſuckles to run up and about them in a wild and rural Manner; the Whole muſt then make a moſt agreeable Compoſition, being alſo back'd with the great Varieties of Foreſt-trees, planted in the Midſt of the Quarters.

Having thus laid down the moſt agreeable and pleaſant Manner of diſpoſing and planting of flowering Shrubs in a Wilderneſs, they being proper for ſuch Plantations only; I ſhall, in the next Place, proceed to the Conſideration of ſuch odoriferous Flowers, whoſe Smell and Aſpect are both curious and delightful.

SECT.

SECT. XXII.

Of odoriferous, or ſweet-ſmelling Flowers, that are truly beautiful; their Uſe in Groves, Wilderneſs, Cabinets, open Plains, &c.

IN the twelve Months of the Year, there are eight which will produce Flowers, both grateful to the Eye, and pleaſant to the Smell; as

In *January*, the ſeveral Kinds of *Polyanthos*.

In *February*, the Polyanthos, Hyacinths, and Violets.

In *March*, the Polyanthos, Hyacinths, Stock July-Flowers, and Violets, Roſes, if againſt a South Wall.

In *April*, the Hyacinths, Stock July-Flowers, Wall-Flowers, Auriculas, Junquils, Roſes, white Narciſſus, and Narciſſus Polyanthos.

In *May*, the Wall-Flowers, white Narciſſus, Lillies, and double flower'd Rocket, Roſes.

In *June*, the ſweet William, Lillies, Primroſe Tree, Pinks, Roſes, and Carnations.

In *July*, the Sweet William, Pinks, Carnation, and Tuberoſe, and laſtly,

In *Auguſt*, the Pink, and July-Flowers, commonly called Carnations.

The Odours of theſe Flowers being extreamly pleaſant, are therefore to be planted in every Walk, and of each an equal Quantity; that thereby they may always be adorn'd with one or other according to their natural Succeſſion.

SECT. XXIII.

Of such Perennial, Bulbous-rooted, and Annual Flowers, as are truly beautiful and proper to adorn the most noble and rural Parts of a delightful Garden.

THESE Kinds of Flowers are only pleasant to the Eye, and may be so disposed of, as to adorn our Gardens every Month in the Year, *viz.*

In *January*, Snow-drop, Winter Aconite, Hepatica.

In *February*, Snow-drop, Crocus, Hepatica, Dazies.

In *March*, Crocus, Tulips.

In *April*, Tulips, Ranunculus, Anemonies.

In *May*, Tulips, Ranunculus, Lillies, Crown Imperials, Martagons, White Hellebore, Valerian, Monkshood, *African* Marigold, *French* Marigold, Double Poppies, Lupines, Scarlet Beans, Annual Stock, *Venus* Looking-glass, *Candy* Turf, Heart's Ease, Foxglove, Thrift.

In *June*, Lillies, Martagons, Foxglove, Valerian, Monkshood, Rosechampion, Batchelor's Buttons, Scarlet Lychnis, *African* and *French* Marigolds, Female Balsam, Larkspur, Double Poppies, Lupines, Annual Stock, *Venus* Looking-glass, *Candy* Turf, Heart's Ease.

In *July*, the Hollyhocks, Campanula's, Rosechampion, Batchelor's Buttons, Scarlet and White Lychnis, *African* and *French* Marigolds,

Marigolds, Capcicum Indicum, Marvel Peru, Female Balſam, Larkſpur, Double Poppy, Scarlet Beans.

In *Auguſt*, Hollyhocks, Sun-flowers, Campanula's, Colchicum, Saffron Crocus, *African* and *French* Marigolds, Capcicum Indicum, Marvel Peru, Female Balſam, Larkſpur, Double Poppies, Scarlet Beans.

In *September*, Anemonies, Colchicum, Saffron Crocus, *African* and *French* Marigolds, Capcicum Indicum, Marvel Peru, Female Balſam, Larkſpur, Scarlet Beans.

In *October*, Starwort.

In *November*, none worth our Notice. And, laſtly,

In *December*, the Black Hellebore.

I ſhall not, under a Pretence of Diſcovery, offer any Directions, that Flowers of the higheſt Growth, ought to poſſeſs the Middle of a Border; while thoſe of the loweſt Rank, the extream Parts; and them of a mean Growth, a Medium Place between the two Extreams: Becauſe that every Gardiner is perfectly acquainted therewith; and 'tis what they have practiſed many Years before Mr. *B--d--y*, in his *New Improvements*, Part II. Page 135. gave himſelf the Trouble to publiſh the Diſpoſition of Flowers in a Border, as a new Thing; which every one long before knew as well, as that ſeven Days make one Week, or twenty four Hours, a natural Day, *&c.*

But as theſe Flowers do not afford pleaſant Smells, which thoſe of the preceding Section do; 'tis therefore that I adviſe that thoſe which are both grateful to the Smell and Eye, be the Inhabitants and only Poſſeſſors of Borders in general; and that the others which are contain'd in this Section, or the greateſt Part thereof, be the Inhabitants of the inward Parts of an open Wilderneſs, *&c.* planted promiſcuouſly in the Quarters thereof; but not in regular Lines, as has been the common Way: But, on the contrary, in little Thickets, or Cluſters, ſeemingly without any other Order than what Nature directed, which, of all others, is the moſt beautiful.

N. B. That in the Diſpoſition of theſe Cluſters of Flowers, Care muſt be taken to mix the ſeveral Sorts in ſuch a Manner, as for every Part to be equally adorn'd throughout the whole Year.

Perhaps

Perhaps it might be expected here, that I ſhould demonſtrate the Culture of Flowers in general; which I have here omitted, becauſe I ſhall communicate that in another Volume; wherein I ſhall not only demonſtrate the true and genuine Practice thereof, but alſo the ſeveral great Errors of many late Authors. Together with a Parallel of the Theorical or Paper Botaniſt, with the Practical and Experienc'd Planter and Gardiner.

SECT. XXIV.

Of the ſeveral Sorts of Flowers proper to adorn Chimneys, &c. during the Seaſons of Spring, Summer, and Autumn.

HAVING, in the ſeveral Parts of this Work, demonſtrated the true Practice of Ordering Fruit and Foreſt-Trees, Ever-Greens, and Flowering-Shrubs; with proper Directions for the ſeveral Sorts of Flowers to adorn a beautiful Garden, *&c.* I ſhall now lay down exact Rules for the Adorning the Chimneys of Halls, Chambers, *&c.* with ſuch fragrant Flowers as are moſt ſuitable, *viz.* Truly Innocent, Beautiful, and Pleaſant.

In Order to truly execute this Work in the beſt Manner, we muſt, firſt, be furniſhed with beautiful Flower-Pots of *Dutch* Ware, *China*, *&c.* wherein other Garden Flower-Pots muſt be placed, in which our Flowers are to grow.

Theſe being provided, we muſt, in the next Place, conſider which of the ſeveral Sorts of Flowers are beſt for our Purpoſe, that are, as I ſaid before, Truly Innocent, Beautiful, and Pleaſant.

Firſt then, to begin the Year, prepare ſome indifferent good Mold, with which fill as many Pots as are ſufficient for your Chimney; and in the Middle of each Pot, plant a very large Root, or two, of Snow-Drops, of the double Kind, which environ with a Circle of the ſeveral Sorts of Crocus. This Work being done at the Time when Snow-Drops and Crocus have done Blowing, will, in the *January* following, make a glorious Appearance, and grace their Places of Abode, wherein they then are placed.

The Polyanthos preſents its beautiful Flowers in *February*, as alſo the Hepatica, Hyacinths, and Violets; all which being planted in the like Manner, will ſucceed the preceding, and be very entertaining.

In *March*, we have Stock-July-Flowers, Hyacinths, and Violets; and if they are all planted together in one Pot, *viz.* the Stock-July-Flower in the Center, and the Hyacinths and Violets about it, they will make a very beautiful Appearance, and their ſweet Odors be very agreeable.

The moſt beautiful Flowers of *April*, are Hyacinths, Stock-July-Flowers, Wall-Flowers, Tulips, Ranunculus, Anemonies, Jonquils, Narciſſus, and Auricula's; which are thus to be diſpoſed of, *viz.* In the Center of ſome Pots plant a Wall-Flower; in others, a Cluſter of Tulips, or Jonquils, becauſe they both grow indifferent high; and in Order to have them in the greateſt Beauty, let every Tulip in each Pot be of a different Colour; and that they may make their beſt Appearance, place a handſome Flower-Stick in the Center of each Pot, with a gilt Head, to which tie up every Flower with Thread, *&c.* but in a free looſe Manner, ſo as not to repreſent a ſtiff Bundle of Flowers, void of Freedom, in which the Beauty of every Thing conſiſts. The Jonquils muſt be encompaſſed with a Circle of Ranunculus; the Tulips, with a Circle of Hyacinths; the Stock-July-Flowers, with Anemonies; and the Wall-Flowers with Narciſſus.

N. B.

N. B. If Care is taken to plant Tulip, Ranunculus, Anemonies, Narciſſus, Hyacinths, and Jonquil Roots, at different Seaſons of the Year; they may be ſo order'd as for their Blooms to be divers Times repeated, *viz.* as ſoon as the firſt Bloom of Tulips, *&c.* is over, which were in the firſt Pots for *April*, they ſhall be ſucceeded with a ſecond Bloom of the ſame Kind of Flowers, in other Pots, which ſhall endure the Month of *May*; and after them a third, for the Month of *June*; and ſo on.

The Manner of performing this, is by Planting their Roots in the Autumn, at ſeveral Times, *viz.* about ſix Weeks diſtant from the Time of the firſt Planting, to that of the ſecond, and the ſame from the ſecond to the third, *&c.*

In *May*, the White Lillies, and Crown Imperials are in their Beauty, which being planted as aforeſaid, and environ'd with a Circle of Double-White Narciſſus, are very beautiful. If the Roots of Lillies and Crown Imperials, are kept out of the Ground the whole Month of *February*, in a moiſt Place, where the Sun and Air cannot deſtroy them, and planted again in Flower-Pots at the Beginning of *March*, they will produce fine Flowers in *June*, which being environ'd with Pinks, yield a very graceful Aſpect, and pleaſant Odor.

In *June* and *July*, our beſt Ornaments are, the ſeveral Kinds of Pinks, Carnations, Amaranthus, Tricolor, and Coxcomb, Lychnis, Campanula's, Tuberoſe, Larkſpurs, Sweet-Williams, and Sweet-Bazil; all which are beſt to be planted ſingly, being tied to a handſome Flower-Stick placed in the Center of each Pot.

In *Auguſt* and *September*, the Amaranthus's, Pinks, July-Flowers, Campanula's, Marvel Peru, Female Balſam, Capcicum Indicum, and Larkſpurs: To which may be added, the White and Red Calvills, and other beautiful Sorts of Apples grafted on Paradice-Stocks; as alſo round-headed Plants of the large Sweet-Brier, White Jeſſemine, and Honey-Suckles, for the ſeveral Months of their Blooming.

In the Months of *October*, *November*, *December*, and indeed *January* alſo, a good Fire is the beſt Ornament for Chimneys; excepting ſuch where little Uſe is made of the Rooms, whoſe beſt Furniture is ſmall Hedge Laurus-Tinus Plants, planted in large Flower-Pots, as directed for Flowers, *&c.*

Having

Having thus deſcribed the ſeveral Sorts of Flowers fit for this Purpoſe; I don't doubt, but that the diligent Gardiner will find a very great Satisfaction therein, who muſt always obſerve to remove away ſuch as are fading, and introduce freſh ones in their ſtead, that thereby there may be a continued Series of Pleaſure and Delight, free from a Mixture of diſagreeable fading Objects.

NEW
PRINCIPLES
OF
GARDENING.

PART VI.

Of the Situation and Diſpoſition of Gardens in general.

SECT. I.

Of Situations.

THE moſt noble and pleaſant Situation of all others, is that on the Top of a Hill, as *Richmond* Hill in *Surry*, *Harrow* in *Hertfordſhire*, *&c.* where the Air is fine and clear, with noble Views.

The greateſt Misfortunes attending theſe noble Situations, is their open Expoſure to all Kinds of Weather, and the great Want of that moſt uſeful and pleaſant Element, Good Water.

And,

And, on the contrary, where Situations are low, they often abound in too great a Plenty of Water, which, when ſtagnant, or of a ſlow Motion, is very unhealthy.

All Kinds of Fenny, Boggy, Marſhy Lands, *&c.* whence Fogs and noiſome Vapours ariſe, are always to be avoided.

Bogs, *&c.* on the North Side of a Houſe or Garden, are unhealthy; for they being interpoſed between the Sun and the Bogs, *&c.* receive the noiſome Vapours, as they are exhaled by the attractive Power of the Sun.

Situations on the South Side of a Hill are to be preferr'd before thoſe at the Top; for altho' their Views are not ſo extenſive, yet they are well guarded from the Northern Winds, and generally abounds with a much better Soil, and Plenty of Water.

The beſt and moſt healthy Soil to dwell on, is that whoſe Surface is a fine ſandy Loam, with Brick-Earth underneath, and a Gravel at Bottom, wherein are generally good Springs for Houſhold Affairs.

Theſe are the moſt general Cautions to be obſerved, when Situations are to be choſen: But when they happen to be unalterable, every one muſt be contented; and therefore I ſhall conclude this Section with the Advice of RAPIN.

If on thy Native Soil thou doſt prepare
T' erect a Villa, *you muſt place it there,*
Where a free Proſpect does itſelf extend
Into a Garden; whence the Sun may lend
His Infl'ence from the Eaſt; *his radiant Heat*
Should on your Houſe through various Windows beat:
But on that Side which chiefly open lies
To the North Wind, whence Storms and Show'rs ariſe,
There plant a Wood; for, without that Defence,
Nothing reſiſts the Northern Violence,
While with deſtructive Blaſts o'er Cliffs and Hills
Rough Boreas *moves, and all with Murmurs fills;*
The Oak with ſhaken Boughs on Mountains rends,
The Valleys roar, and great Olympus *bends.*
Trees therefore to the Winds you muſt expoſe,
Whoſe Branches beſt their pow'rful Rage oppoſe.

SECT.

SECT. II.

Of the Diſpoſition of Gardens in general.

ON this very Point depends the whole Beauty or Ruin of a Garden, and therefore every Gentleman ſhould be very cautious therein; I muſt needs confeſs, that I have often been ſurprized to ſee that none of our late and preſent Authors did ever attempt to furniſh Gentlemen with better Plans and Ideas thereof, than what has hitherto been practiſed.

The End and Deſign of a good Garden, is to be both profitable and delightful; wherein ſhould be obſerved, that its Parts ſhould be always preſenting new Objects, which is a continual Entertainment to the Eye, and raiſes a Pleaſure of Imagination.

If the Gentlemen of *England* had formerly been better adviſed in the laying out their Gardens, we might by this Time been at leaſt equal (if not far ſuperior) to any Abroad.

For as we abound in good Soil, fine Graſs, and Gravel, which in many Places Abroad is not to be found, and the beſt of all Sorts of Trees; it therefore appears, that nothing has been wanting but a noble Idea of the Diſpoſition of a Garden. I could inſtance divers Places in *England*, where Noblemen and Gentlemens Seats are very finely ſituated, but wretchedly executed, not only in reſpect to diſproportion'd Walks, Trees planted in im proper Soils, no Regard had to fine Views, *&c.* but with that abominable Mathematical Regularity and Stiffneſs, that nothing that's bad could equal them.

Now theſe unpleaſant forbidding Sort of Gardens, owe their Deformity to the inſipid Taſte or Intereſt of ſome of our Theorical Engineers, who, in their aſpiring Garrets, cultivate all the ſeveral Species of Plants, as well as frame Deſigns for Situations they never ſaw: Or to ſome Nurſery-Man, who, for his own Intereſt, adviſes the Gentleman to ſuch Forms and Trees as will make the greateſt Draught out of his Nurſery, without

without Regard to any Thing more: And oftentimes to a Coxcomb, who takes upon himſelf to be an excellent Draughtſman, as well as an incomparable Gardener; of which there has been, and are ſtill, too many in *England*, which is witneſs'd by every unfortunate Garden wherein they come. Now as the Beauty of Gardens in general depends upon an elegant Diſpoſition of all their Parts, which cannot be determined without a perfect Knowledge of its ſeveral Aſcendings, Deſcendings, Views, *&c.* how is it poſſible that any Perſon can make a good Deſign for any Garden, whoſe Situation they never ſaw?

To draw a beautiful regular Draught, is not to the Purpoſe; for altho' it makes a handſome Figure on the Paper, yet it has a quite different Effect when executed on the Ground: Nor is there any Thing more ridiculous, and forbidding, than a Garden which is regular; which, inſtead of entertaining the Eye with freſh Objects, after you have ſeen a quarter Part, you only ſee the very ſame Part repeated again, without any Variety.

And what ſtill greatly adds to this wretched Method, is, that to execute theſe ſtiff regular Deſigns, they deſtroy many a noble Oak, and in its Place plant, perhaps, a clumſey-bred Yew, Holley, *&c.* which, with me, is a Crime of ſo high a Nature, as not to be pardon'd.

There is nothing adds ſo much to the Pleaſure of a Garden, as thoſe great Beauties of Nature, *Hills* and *Valleys*, which, by our *regular Coxcombs*, have ever been deſtroyed, and at a very great Expence alſo in Levelling.

For, to their great Misfortune, they always deviate from Nature, inſtead of imitating it.

There are many other Abſurdities I could mention, which thoſe *wretched Creatures* have, and are daily guilty of: But as the preceding are ſufficient to arm worthy Gentlemen againſt ſuch Mortals, I ſhall at preſent forbear, and inſtead thereof, proceed to General Directions for laying out Gardens in a more grand and delightful Manner than has been done before. But firſt obſerve,

That the ſeveral Parts of a beautiful Rural Garden, are *Walks*, *Slopes*, *Borders*, *Open Plains*, *Plain Parterres*, *Avenues*, *Groves*, *Wilderneſſes*, *Labyrinths*, *Fruit-Gardens*, *Flower-Gardens*, *Vineyards*, *Hop-Gardens*, *Nurſeries*, *Coppiced Quarters*, *Green*

Green Openings, like Meadows: Small Inclosures of *Corn*, *Cones* of *Ever-Greens*, of *Flowering-Shrubs*, of *Fruit-Trees*, of *Foreſt-Trees*, and mix'd together: *Mounts*, *Terraces*, Winding *Valleys*, *Dales*, *Purling Streams*, *Baſons*, *Canals*, *Fountains*, *Caſcades*, *Grotto's*, *Rocks*, *Ruins*, *Serpentine Meanders*, *Rude Coppies*, *Hay-Stacks*, *Wood-Piles*, *Rabbit* and *Hare-Warrens*, *Cold Baths*, *Aviaries*, *Cabinets*, *Statues*, *Obelisks*, *Manazeries*, *Pheaſant* and *Partridge-Grounds*, *Orangeries*, *Melon-Grounds*, *Kitchen-Gardens*, *Phyſick* or *Herb-Garden*, *Orchard*, *Bowling-Green*, *Dials*, *Precipices*, *Amphitheatres*, &c.

General DIRECTIONS, *&c.*

I. THAT the grand Front of a Building lie open upon an elegant Lawn ~~or Plain of Graſs~~, adorn'd with beautiful Statues, (of which hereafter in their Place,) terminated on its Sides with open Groves.

II. That grand Avenues be planted from ſuch large open Plains, with a Breadth proportionable to the Building, as well as to its Length of View.

III. That Views in Gardens be as extenſive as poſſible.

IV. That ſuch Walks, whoſe Views cannot be extended, terminate in Woods, Foreſts, miſhapen Rocks, ſtrange Precipices, Mountains, old Ruins, grand Buildings, *&c.*

V. That no regular Ever-Greens, *&c.* be planted in any Part of an open Plain or Parterre.

VI. That no Borders be made, or Scroll-Work cut, in any ſuch Lawn or plain Parterre; for the Grandeur of thoſe beautiful Carpets conſiſts in their native Plainneſs.

VII. That all Gardens be grand, beautiful, and natural.

VIII. That ſhady Walks be planted from the End-Views of a Houſe, and terminate in thoſe open Groves that encloſe the Sides of the plain Parterre, that thereby you may enter into immediate Shade, as ſoon as out of the Houſe, without being heated by the ſcorching Rays of the Sun.

Without a Shade no Beauty Gardens know;
And all the Country's but a naked Show.

IX. That all the Trees of your ſhady Walks and Groves be planted with Sweet-Brier, White Jeſſemine, and Honey-Suckles, environ'd at Bottom with a ſmall Circle of Dwarf-Stock, Candy-Turf, and Pinks.

X. That all thoſe Parts which are out of View from the Houſe, be form'd into Wilderneſſes, Labyrinths, *&c.*

XI. That Hills and Dales, of eaſy Aſcents, be made by Art, where Nature has not perform'd that Work before.

XII. That Earths caſt out of Foundations, *&c.* be carried to ſuch Places for raiſing of Mounts, from which, fine Views may be ſeen.

XIII. That the Slopes of Mounts, *&c.* be laid with a moderate Reclination, and planted with all Sorts of Ever-Greens in a promiſcuous Manner, ſo as to grow all in a Thicket; which has a prodigious fine Effect.

In this very Manner are planted two beautiful Mounts in the Gardens of the Honourable Sir *Fiſher Tench* at *Low-Layton* in *Eſſex.*

XIV. That the Walks leading up the Slope of a Mount, have their Breadth contracted at the Top, full one half Part; and if that contracted Part be encloſed on the Sides with a Hedge whoſe Leaves are of a light Green, 'twill ſeemingly add a great Addition to the Length of the Walk, when view'd from the other End.

XV. That all Walks whoſe Lengths are ſhort, and lead away from any Point of View, be made narrower at their further Ends than at the hither Part; for by the Inclination of their Sides, they appear to be of a much greater Length than they really are; and the further End of every long Walk, Avenue, *&c.* appears to be much narrower than that End where you ſtand.

And the Reaſon is, that notwithſtanding the Sides of ſuch Walks are parallel to each other, yet as the Breadth of the further End is ſeen under a leſſer Angle, than the Breadth of that Part where you ſtand, it will therefore appear as if contracted, altho' the Sides are actually parallel; for equal Objects always appear under equal Angles, Q. E. D.

XVI. That the Walks of a Wilderneſs be never narrower than ten Feet, or wider than twenty five Feet.

XVII. That the Walks of a Wilderneſs be ſo plac'd, as to reſpect the beſt Views of the Country.

XVIII. That

XVIII. That the Interſections of Walks be adorn'd with Statues, large open Plains, Groves, Cones of Fruit, of Ever-Greens, of Flowering Shrubs, of Foreſt Trees, Baſons, Fountains, Sun-Dials, and Obelisks.

When in the Garden's Entrance you provide,
The Waters, there united, to divide:
Firſt, in the Center a large Fountain make;
Which from a narrow Pipe its Riſe may take,
And to the Air thoſe Waves, by which 'tis fed,
Remit agen: About it raiſe a Bed
Of Moſs, or Graſs; but if you think this baſe,
With well-wrought Marble circle in the Place.
Statues of various Shapes may be diſpos'd
About the Tube; ſometimes it is inclos'd
By dubious Scylla, *or with Sea-Calves grac'd,*
Or by a Brazen Triton 'tis embrac'd.
A Triton thus at Luxembourg *preſides,*
And from the Dolphin *which he proudly rides,*
Spouts out the Streams: This place, though beautify'd,
With Marble round, though with Arcueill *ſupply'd,*
Yet to St. Cloud *muſt yield, in this out-ſhin'd,*
That there the Hoſtel D' Orleans *we find;*
The little Town, the Groves before ſcarce known,
Enabled thus, will now give Place, to none.
So great an Owner any Seat improves;
One whom the King, and all the People loves.
This Garden, as a Pattern, may be ſhown
To thoſe who would add Beauty to their own.
All other Fountains this ſo far tranſcends,
That none in France *beſides with it contends;*
None ſo much Plenty yields, none flows ſo high;
A Gulph, i'th' Middle of the Pond does lie,
In which a ſwollen Tunnel opens wide;
Through hiſſing Chinks the Waters freely ſlide;
And in their Paſſage in a Whirlwind move,
With rapid Force into the Air above;
As if a watry Dart were upward thrown.
But when theſe haughty Waves do once fall down,

Reſounding

Reſounding loud, they on each other beat,
And with a dewy Shower the Baſon wet.

XIX. That in thoſe ſerpentine Meanders, be placed at proper Diſtances, large Openings, which you ſurprizingly come to; and in the firſt are entertain'd with a pretty Fruit-Garden, or Paradice-Stocks, with a curious Fountain; from which you are inſenſibly led through the pleaſant Meanders of a ſhady delightful Plantation; firſt, into an oven Plain environ'd with lofty Pines, in whoſe Center is a pleaſant Fountain, adorn'd with *Neptune* and his Tritons, *&c.* ſecondly, into a Flower-Garden, enrich'd with the moſt fragrant Flowers and beautiful Statues; and from thence through ſmall Incloſures of Corn, open Plains, or ſmall Meadows, Hop-Gardens, Orangeries, Melon-Grounds, Vineyards, Orchards, Nurſeries, Phyſick-Gardens, Warrens, Paddocks of Deer, Sheep, Cows, *&c.* with the rural Enrichments of Hay-Stacks, Wood-Piles, *&c.*

Which endleſs are, with no fix'd Limits bound,
But fill in various Forms the ſpacious Round.
And endleſs Walks the pleas'd Spectator views,
At ev'ry Turn the verdant Scene renews.

Theſe agreeable ſurprizing Entertainments in the pleaſant Paſſage thro' a Wilderneſs, muſt, without doubt, create new Pleaſures at every Turn: And more eſpecially when the Whole is ſo happily ſituated, as to be bleſs'd with ſmall Rivulets and purling Streams of clear Water, which generally admit of fine Canals, Fountains, Caſcades, *&c.* which are the very Life of a delightful rural Garden.

Of pleaſant Floods, and Streams, my Muſe *now ſings,*
Of chryſtal Lakes, Grotts, and tranſparent Springs;
By theſe a Garden is more charming made,
They chiefly beautify the rural Shade.
You who employ your Time to cultivate
Your Gardens, and to make their Glory great;
Among your Groves and Flow'rs, let Water flow;
Water, the Soul of Groves and Flow'rs too.

Water,

Water, 'tis true, through Pipes may be convey'd
From hollow Pits; ſo Fountains oft are made,
By Art, when Nature aids not our Deſigns,
The penſile Machine to a Tunnel joins;
Which by the Motion of a Siphon ſtraight,
The Element attracts, though by its Weight
It be depreſs'd; and thus, O Sein, *thy Waves*
Beneath Pontneuf, *the tall* Samarian *Laves,*
And pours them out above: But let all thoſe
Who want theſe Helps, to him addreſs their Vows,
Whoſe Arm, whoſe Voice alone can Water draw,
And make obdurate Rocks to Rivers thaw.

And to add to the Pleaſure of theſe delightful Meanders, I adviſe that the Hedge-Rows of the Walks be intermix'd with Cherries, Plumbs, Apples, Pears, Bruxel Apricots, Figs, Gooſeberries, Currants, Rasberries, *&c.* and the Borders planted with Strawberries, Violets, *&c.*

The moſt beautiful Foreſt-Trees for Hedges, are the *Engliſh* Elm, the *Dutch* Elm, the Lime-Tree, and Hornbeam: And altho' I have advis'd the Mixing of theſe Hedges of Foreſt-Trees with the aforeſaid Fruits, yet you muſt not forget a Place for thoſe pleaſant and delightful Flowering-Shrubs, the White Jeſſemine, Honey-Suckle, and Sweet-Brier.

XX. Obſerve, at proper Diſtances, to place publick and private Cabinets, which ſhould (always) be encompaſs'd with a Hedge of Ever-Greens, and Flowering-Shrubs next behind them, before the Foreſt-Trees that are Standards.

XXI. Such Walks as muſt terminate within the Garden, are beſt finiſh'd with Mounts, Aviaries, Grotto's, Caſcades, Rocks, Ruins, Niches, or Amphitheatres of Ever-Greens, variouſly mix'd, with circular Hedges aſcending behind one another, which renders a very graceful Appearance.

Beſides the Fountains which to Art we owe,
That Falls of Water alſo can beſtow,
Such, as on rugged Jura *we deſcry,*
On Rocks; and on the Alps *which touch the Sky*
Where from the ſteep Precipices it deſcends,
And where America *itſelf extends*

To the rude North; expos'd to Eurus' *Blaſt:*
On Canada's *bold Shore the Ocean paſt,*
There among Groves of Fir-Trees, ever-green,
Streams falling headlong from the Cliffs are ſeen;
The Cataracts reſound along the Shore;
Struck with the Noiſe, the Woods and Valleys roar:
Theſe Wonders which by Nature here are ſhown,
Ruellian Naiads *have by Art out-done.*
Into the Air a Rock with lofty Head
Aſpires, the haſty Waters thence proceed.
Daſh'd againſt rugged Places they deſcend,
And broken thus, themſelves in Foam they ſpend.
The Sound, as when ſome Torrent uncontroll'd,
With mighty Force is from a Mountain roll'd,
The Earth, with horrid Noiſe, affrighted groans,
Flints which lie underneath, and moiſten'd Stones,
Are beat with Waves; th' untrodden Paths reſound,
And Groves and Woods do loudly ecch' round.
Nor ſhould it leſs deſerve of our Eſteem,
When from an even Bed diffus'd, the Stream
Runs down a poliſh'd Rock; and as it flows,
Like Linen in the Air expanded ſhows.
The Textile Flood a ſlender Current holds,
And in a wavy Veil the Place infolds.

XXII. Obelisks of Trellip-Work cover'd with Paſſion-Flowers, Grapes, Honey-Suckles, and White Jeſſemine, are beautiful Ornaments in the Center of an open Plain, Flower-Garden, *&c.*

XXIII. In the Planting of a Wilderneſs, be careful of making an equal Diſpoſition of the ſeveral Kinds of Trees, and that you mix therewith the ſeveral Sorts of Ever-Greens; for they not only add a very great Beauty thereunto, by their different Leaves and Colours, in the Summer; but are a great Grace to a Garden in the Winter, when others have ſtood the Strip of their Leaves.

XXIV. Canals, Fiſh-Ponds, *&c.* are moſt beautiful when environ'd with a Walk of ſtately Pines, and terminate at each End with a fine Grove of Foreſt-Trees, or Ever-Greens.

Or,

Or, if an extenſive Canal terminate at one End in an elegant Piece of Architecture, with a Grove on each Side thereof, and the other End in a Wood, Grove, *&c.* 'twill have a noble and grand Aſpect.

XXV. Groves of Standard Ever-Greens, as Yew, Holly, Box, and Bay-Trees, are very pleaſant, eſpecially when a delightful Fountain is plac'd in their Center.

XXVI. All Graſs-Walks ſhould be laid with the ſame Curvature as Gravel-Walks, and particularly in wet and cold Lands; for, by their being made flat or level from Side to Side, they ſoon ſettle into Holes in the Middle, by often walking on, and therein retain Wet, *&c.* which a circular ſurfaced Walk reſiſts. The Proportion for the Heights of the Crown, or middle Part of any Graſs or Gravel-Walk, is as five is to one, that is, if the Walk be five Foot in Breadth, the Height of the Middle, above the Level of the Sides, muſt be one Inch; if ten Foot, two Inches; fifteen Foot, three Inches, *&c.*

XXVII. The Proportion that the Baſe of a Slope ought to have to its Perpendicular, is as three to one, that is, if the perpendicular Height be ten Feet, its Baſe muſt be thirty Feet; and the like of all others.

XXVIII. Diſtant Hills in Parks, *&c.* are beautiful Objects, when planted with little Woods; as alſo are Valleys, when intermix'd with Water, and large Plains; and a rude Coppice in the Middle of a fine Meadow, is a delightful Object.

XXIX. Little Walks by purling Streams in Meadows, and through Corn-Fields, Thickets, *&c.* are delightful Entertainments.

XXX. Open Lawns ſhould be always in Proportion to the Grandeur of the Building; and the Breadth of Avenues to the Fronts of Edifices, and their own Length alſo.

The entire Breadth of every Avenue ſhould be divided into five equal Parts: Of which, the Middle, or grand Walk, muſt be three Fifths; and the Side, or Counter-Walks on each Side one Fifth each. But let the Length of Avenues fall as it will, you muſt always obſerve, that the grand Walk be never narrower than the Front of the Building.

The moſt beautiful and grand Figures for fine large open Lawns, are the Triangle Semicircle, Geometrical Square, Circle or Elipſis, as the Figures A, B, C, D, E.

XXXI. The Circle, Elipſis, Octagon, and mix'd Figures compoſed of Geometrical Squares, Paralellograms, and Arches of Circles, makes very beautiful Figures for Water, as may be ſeen in the ſeveral Parts of the Deſigns at the End hereof. But of them all, the Circle is the moſt grand and beautiful.

Nor will the plenteous Waters pleaſe you leſs,
When in the Ground a Circle they poſſeſs:
Which Figure with a Garden beſt agrees;
If on the graſſy Bank a Grove of Trees,
With ſhining Scenes, and Branches hanging down,
The Seats of Stone, and verdant Shores does crown.
But whether they ſtand ſtill, or ſwiftly glide,
With their broad Leaves let Woods the Rivers hide,
Beſtowing on each Place their cooling Shade;
For Springs by that alone are pleaſant made.

XXXII. In the Planting of Groves, you muſt obſerve a regular Irregularity; not planting them according to the common Method like an Orchard, with their Trees in ſtraight Lines ranging every Way, but in a rural Manner, as if they had receiv'd their Situation from Nature itſelf.

XXXIII. Plant in and about your ſeveral Groves, and other Parts of your Garden, good Store of Black-Cherry and other Trees that produce Food for Birds, which will not a little add to the Pleaſure thereof.

----- *We wandring thro' a Grove,*
Trees green beneath us, and all Shade above,
Mild as our Friendſhip, ſpringing as our Love;
Hundred of chearful Birds fill ev'ry Tree,
And ſing their joyful Songs of Liberty.

XXXIV. Where Water is eaſy to be had, always introduce a Baſin or Fountain in every Flower and Fruit-Garden, Grove, and other pleaſing Ornaments, in the ſeveral private Parts of your rural Garden.

Ye Springs and Fountains in the Woods reſound,
And with your Noiſe the ſilent Groves confound.

XXXV.

XXXV. The ſeveral Kinds of Foreſt-Trees make beautiful Groves, as alſo doth many Ever-Greens, or both mix'd together; but none more beautiful than that noble Tree the *Pine.*

'Twas in a Grove of pleaſant Pines he ſtray'd;
The Winds within the quiv'ring Branches play'd,
And dancing Trees, a mournful Muſick made.
The Place it ſelf was ſuiting to his Care,
Uncouth and ſavage as the cruel Fair:
He wandred on, unknowing where he went,
Loſt in the Wood, and all on Love intent.

XXXVI. In the Diſpoſition of the ſeveral Parts of Gardens in general, always obſerve that a perfect Shade be continued throughout, in ſuch a Manner as to paſs from one Quarter to another, *&c.* without being obliged at any Time to paſs thro' the ſcorching Rays of the Sun.

O bleſt Abodes! O dear delicious Shade!
Had I for you, or you for me been made,
How gladly would I fix my wandring Courſe
With you? How willing bear the World's Divorce?
And only bleſt in yours, her Charms forget,
Renounce her Pleaſures, and to yours retreat.

XXXVII. There is nothing adds ſo much to the Beauty and Grandeur of Gardens, as fine Statues; and nothing more diſagreeable, than when wrongly plac'd; as *Neptune* on a Terrace-Walk, Mount, *&c.* or *Pan*, the God of Sheep, in a large Baſin, Canal, or Fountain. But to prevent ſuch Abſurdities, take the following Directions.

For open Lawns and large Centers:

Mars, God of Battle, with the Goddeſs *Fame*; *Jupiter*, God of Thunder, with *Venus*, the Goddeſs of Love and Beauty; and the Graces *Aglaio*, *Thalia*, and *Euphroſyne*; *Apollo*, God of Wiſdom, with the nine Muſes, *Cleio*, *Melpomene*, *Thalia*, *Euterpe*, *Terpſicoce*, *Erato*, *Calliope* *Urania*, and *Polymnia*;

Minerva and *Pallas*, Goddeſſes of Wiſdom, with the ſeven Liberal Sciences; the three Deſtinies, *Clotho*, *Lacheſis*, and *Atropos*; *Demegorgon* and *Tellus*, Gods of the Earth; *Priapus*, the Garden-God; *Bellona*, Goddeſs of War; *Pytho*, Goddeſs of Eloquence; *Veſta*, Goddeſs of Chaſtity; *Voluptia*, Goddeſs of Pleaſure; *Atlas*, King of *Mauritania*, a famous Aſtronomer; *Tyſias*, the Inventer of Rhetorick; and *Hercules*, God of Labour.

For Woods and Groves:

Ceres and *Flora*; *Sylvanus*, God, and *Ferona*, Goddeſs of the Woods; *Actæon*, a Hunter, whom *Diana* turn'd into a Hart, and was devoured by his own Dogs; *Eccho*, a Virgin rejected of her Lover, pined away in the Woods for Sorrow, where her Voice ſtill remains, anſwering the Outcries of every Complaint, &c. *Philomela*, a young Maid raviſh'd by *Tereus*, who afterwards impriſon'd her, and cut out her Tongue; which cruel Action *Progne*, Siſter to *Philomela* and Wife to *Tereus*, reveng'd, by killing her own Son *Itis*, whom ſhe had by *Tereus*, and mincing his Fleſh, dreſs'd up a Diſh thereof, which ſhe gave her Husband *Tereus* to eat, (unknown to him,) inſtead of Meat. *Philomela* was afterwards transformed into a Nightingale, and *Itis* into a Pheaſant; and laſtly, *Nuppææ* Fairies of the Woods.

For Canals, Baſons, and Fiſh-Ponds:

Neptune, *Palemon*, *Paniſcus*, and *Oceanus*, Gods, and *Dione*, *Melicerta*, *Thetis*, and *Marica*, Goddeſſes of the Sea; *Salacia* Goddeſs of Water; *Naiades* Fairies of the Water; and the Syrens *Parthenope*, *Lygia*, and *Leuſia*.

Niches to be adorn'd with *Dii minores*.

For Fruit-Gardens and Orchards:

Pomona Goddeſs of Fruit, and the three *Heſperides*, *Eagle*, *Aretuſa*, and *Hiſperetuſa*, who were three Siſters that had an Orchard of golden Apples kept by a Dragon, which *Hercules* ſlew when he took them away.

For

For Flower-Gardens:

Flora and *Cloris*, Goddeſſes of Flowers; and alſo *Venus*, *Diana*, *Daphne*, and *Runcina* the Goddeſs of Weeding.

For the Vineyard:

Bacchus God of Wine.

For Mounts, high Terrace-Walks, &c.

Æolus, God of the Winds and *Orcedes* Fairies of the Mountains.

For Valleys:

The Goddeſs *Vallonta.*

For private Cabinets in a Wilderneſs or Grove:

Harpocrates God, and *Agerona* Goddeſs of Silence, *Mercury* God of Eloquence.

For ſmall Paddocks of Sheep, &c. *in a Wilderneſs:*

Morpheus and *Pan* Gods of Sheep; *Pates* the Shepherds Goddeſs; *Bubona* the Goddeſs of Oxen; and *Nillo* a famous Glutton, who uſed himſelf to carry a Calf every Morning, until it became a large Bull, at which Time he ſlew it with his Fiſt, and eat him all in one Day.

For ſmall Encloſures of Wheat, Barley, &c. *in a Wilderneſs:*

Robigus a God who preſerved Corn from being blaſted; *Segeſta* a Goddeſs of the Corn, and *Tutelina* a Goddeſs, who had the Tuition of Corn in the Fields.

For

For Ambuſcadoes near Rivers, Paddocks, or Meadows:

For thoſe near a Canal or River, *Ulyſſes*, who firſt invented the Shooting of Birds; and for thoſe near a Paddock, wherein Sheep, *&c.* are kept, *Cacus* ſlaying by *Hercules*. For *Cacus* being a Shepherd, and a notorious Theif of great Strength and Policy, ſtole ſeveral Sheep and Oxen from *Hercules*, who perceiving his Loſs, lay in Ambuſh, and took *Cacus* in the Fact, for which, with his Club, he knock'd out his Brains.

Laſtly, for Places of Banquetting:

The God *Comus.*

Where Bees are kept in Hives:

The God *Ariſteus.*

Theſe general Directions, with the preceding deliver'd in the Cultivation of the ſeveral Kinds of Fruit and Foreſt-Trees, Ever-Greens, and Flowering-Shrubs, join'd with the moſt uſeful Obſervations on the ſeveral Deſigns hereunto annex'd is fully ſufficient for any Perſon whatſoever, to deſign, lay out, and plant Gardens in general, in a more grand and beautiful Manner than has been done before. I therefore ſhall now conclude for the preſent, in the Words of *Rapin* on the Happineſs of a rural Seat;

And bleſt is he, who tir'd with his Affairs,
Far from all Noiſe, all vain Applauſe, prepares
To go, and underneath ſome ſilent Shade,
Which neither Cares nor anxious Thoughts invade,
Does for a while, himſelf alone poſſeſs,
Changing the Town for rural Happineſs.
He, when the Sun's hot Steeds to th' Ocean haſte,
E'er ſable Night the World has overcaſt,
May from the Hills, the Fields below deſcry,
At once diverting both his Mind and Eye;

Or,

Or if he pleaſe, into the Woods may ſtray,
Liſten to the Birds, which ſing at Break of Day:
Or, when the Cattle come from Paſture, hear
The bellowing Ox the hollow Valleys tear
With his hoarſe Voice. Sometimes his Flowers invite:
The Fountains too are worthy of his Sight.
To ev'ry Part he may his Care extend,
And theſe Delights all others ſo tranſcend,
That we the City now no more reſpect,
Or the vain Honours of the Court affect;
But to cool Streams and aged Groves retire,
And th'unmix'd Pleaſures of the Fields deſire,
Making our Beds upon the graſſy Bank,
For which no Art but Nature we muſt thank.
No Marble Pillars, no proud Pavements there,
No Gall'ries, or fretted Roofs appear.
The modeſt Rooms to India *nothing owe;*
Nor Gold, *nor* Ivory, *nor* Arras *know:*
Thus liv'd our Anceſtors when Saturn reign'd,
While the firſt Oracles in Oaks remain'd.
A harmleſs Courſe of Life they did purſue,
And nought beyond their Hills, their Rivers knew.

FINIS.

X Y

V

A Circle of Barley mixt with Clover to Succeed y Barley

Fruit Garden.

X

b

W

b

X

b

b

b

N

Y

Z

Y

Z

a

V

14

T

T

L

M

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R

R

Houſe

T. Bowles Sculp.

E

F

F

B

D

Fruit Garden

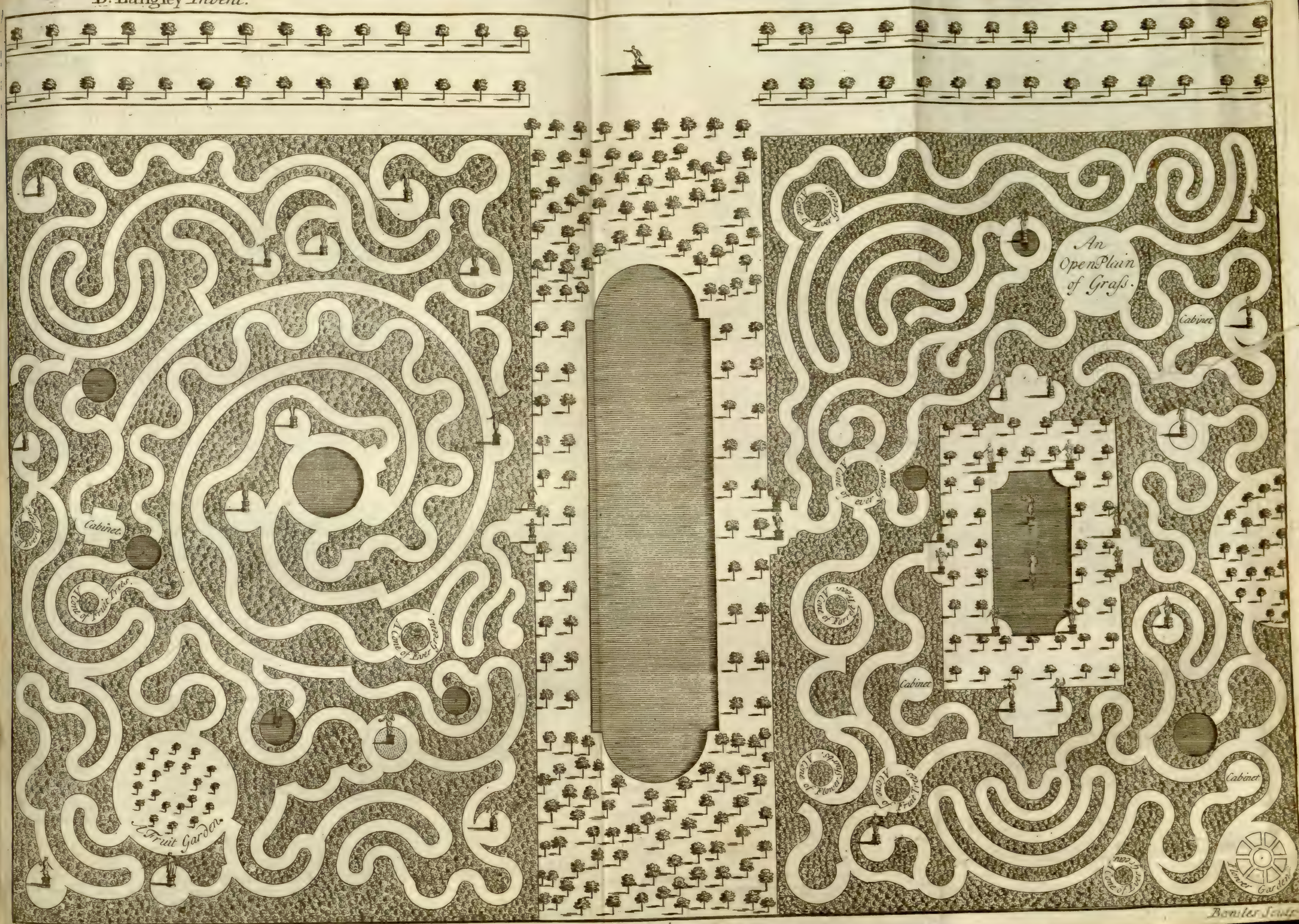
B. Langley *Invent et delin:*

Plate XIII

T. Bowles *Sculp*

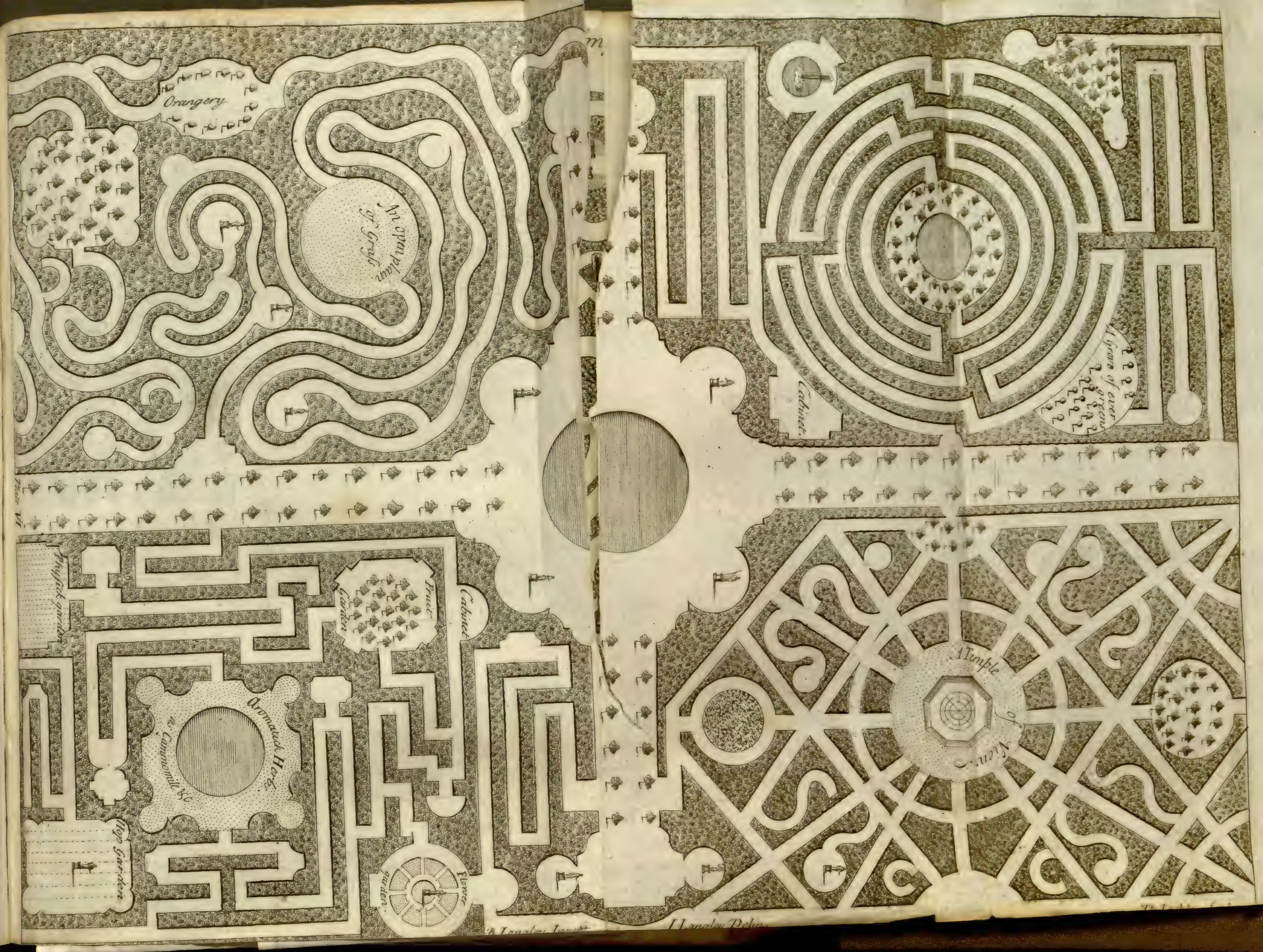
B. Langley *Invent.*

T. Langley *delin.*



Bowles Sculp.

Plate V.


Orangery
An open plain of Grass
Cabinet
A Grove of ever greens
Cabinet
Physick garden
Fruit Garden
Cabinet
Aromatick Herbs as Cammomile &c
Hop Garden
Flower garden
A Temple of Niem
B. Langley Inv.
I. Langley Delin.

Tender Exotick plants

Orangery

A Grove of Pines

An open Plain of Grass

Mount.

An Aromatick Garden.

Flower Garden.

Fruit Garden

An open Plain of Grass

with a Baſon of water in its Center.

A Paddock of Sheep.

A Paddock of Deer.

Grove of Firr greens

A

A

A

A

Grove of Forest Trees

3

Plate VII.

B: Langley Invent.

T. Langley Delin

An Improvement of the Labyrinth at Versailes

per B: Langley.

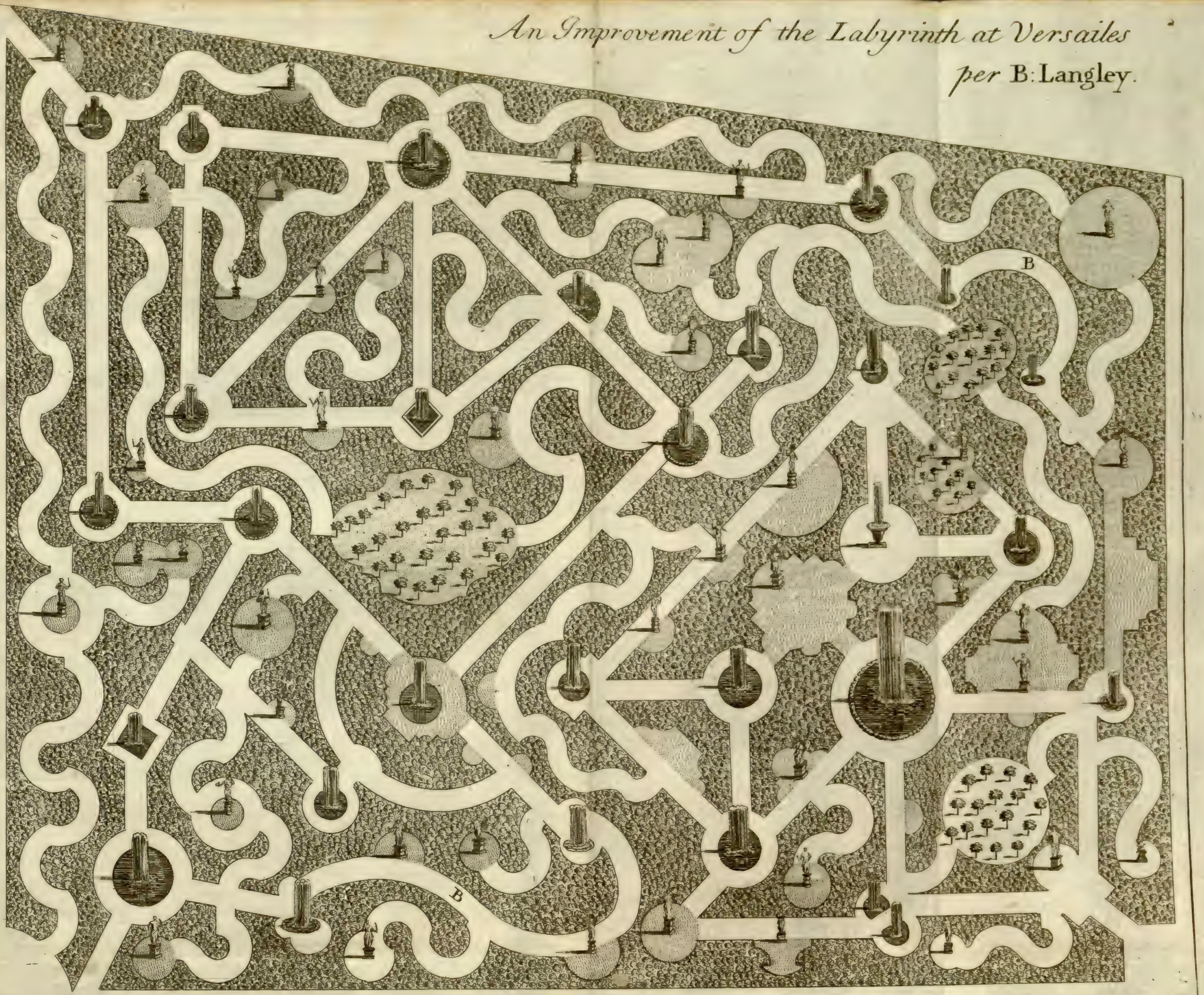


Plate VIII.

O R C H A R D

A

K

I

B

B

The coach Road leading from the High

Fruit *Garden*

Terrace walk

Out
Office's

Haule

Green House

Kitching

Garden

Q

Q

Fruit

Fruit

Canal

Amphitheatre

H

R

High *Road*

a common

X

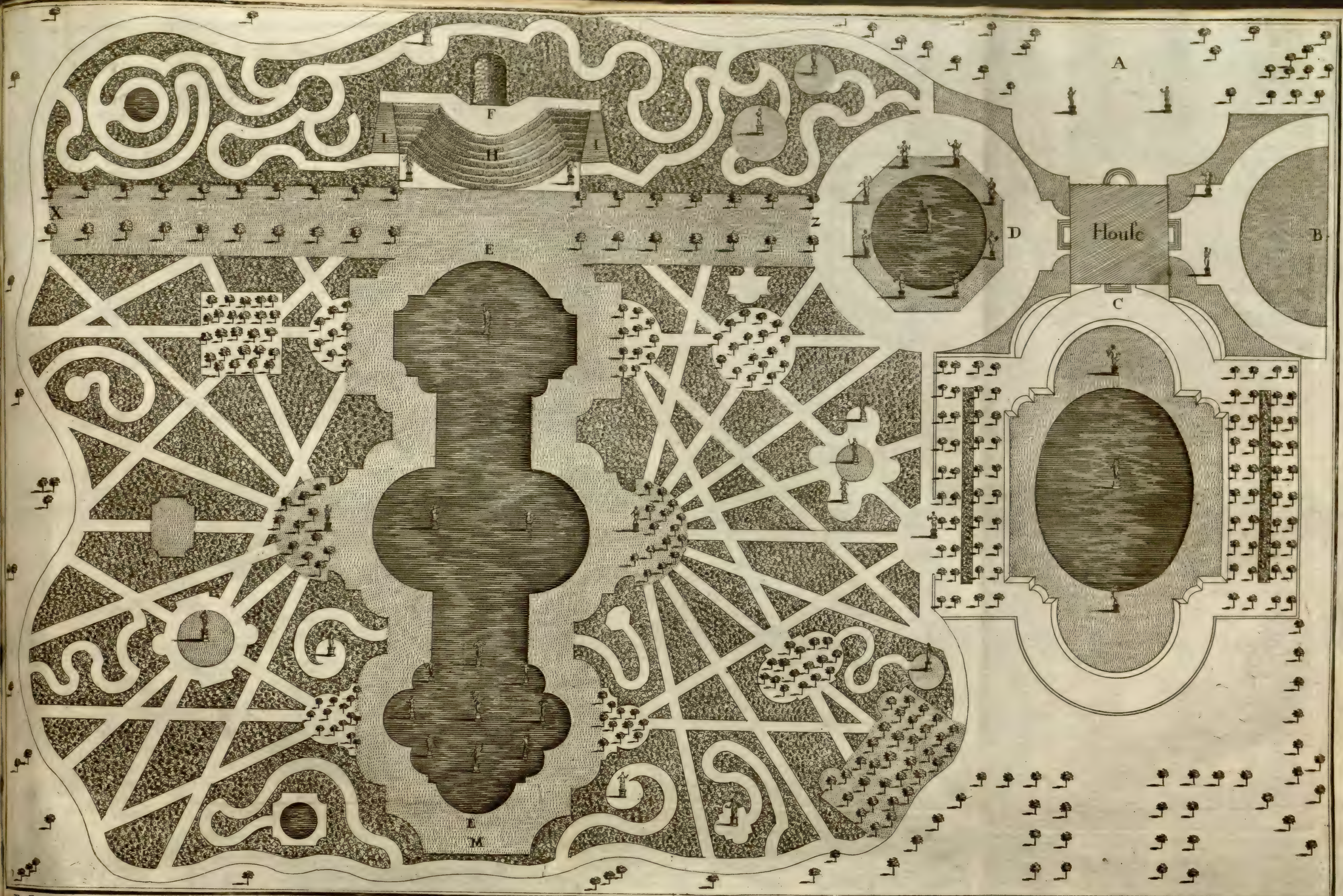
Z

F

E

Plate IX.

T Langley *Invent et Delin*



B. Langley Invent. et delin.

Plate X

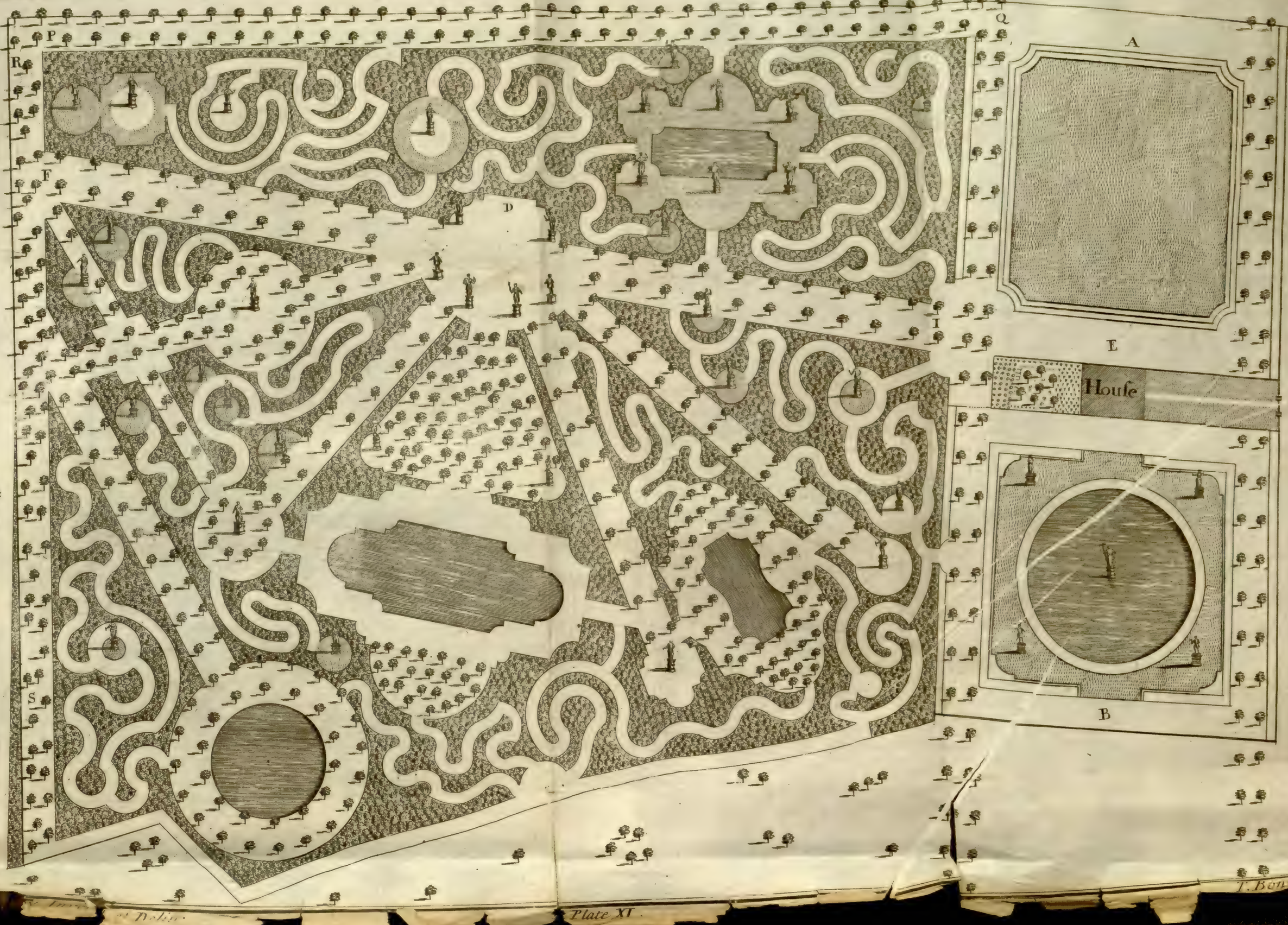


Plate XI

T. Langley Invent et Delin:

E

A

z

House.

B

C

D

K I T C H I N G

G A R D E N

Plate XII

Part of a Park

Exhibiting their manner of Plant-

-ing, after a more Grand manner

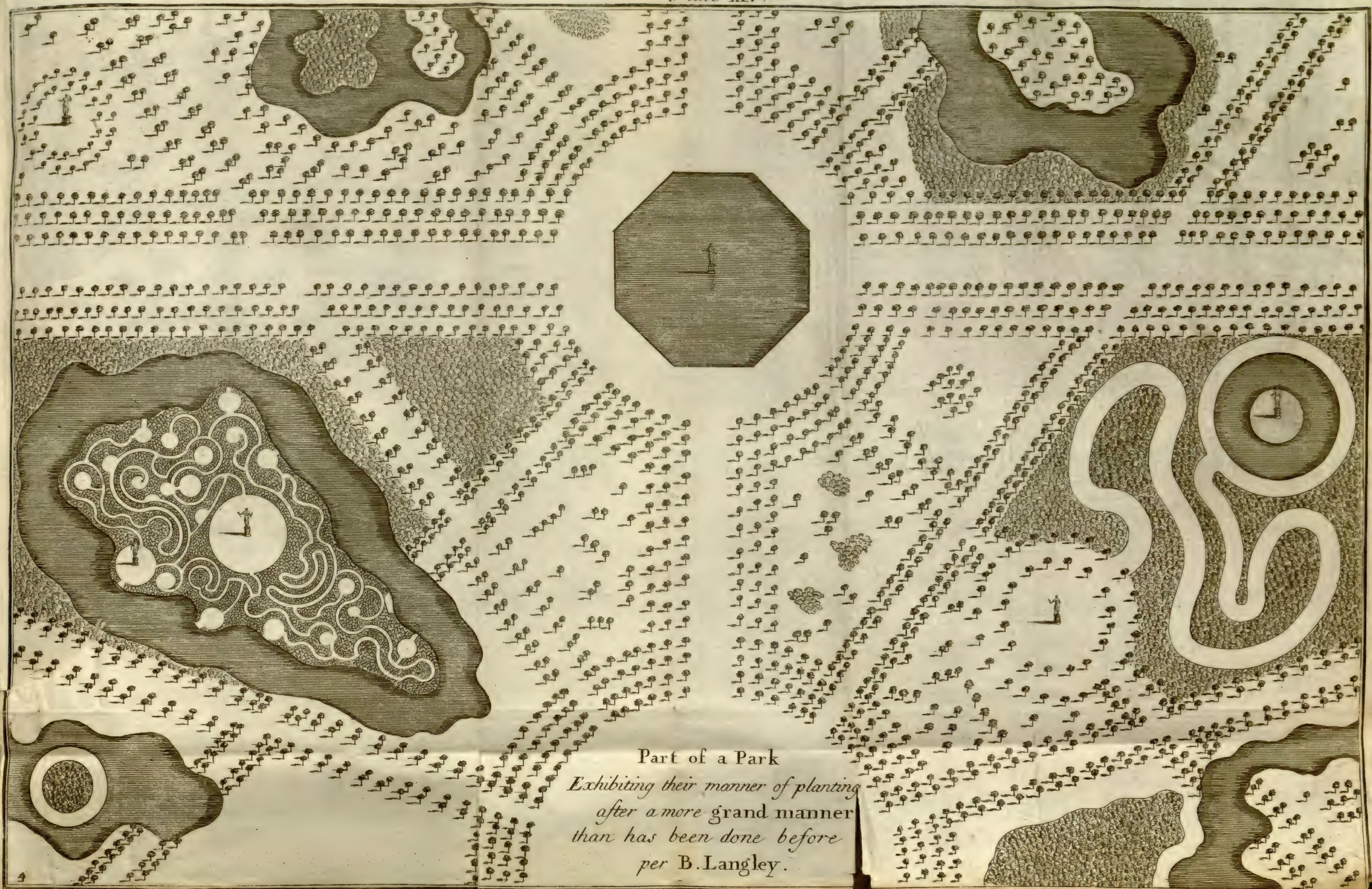
than has been done before.

per Batty Langley.

Plate XIII

T. Bowles Sculp.

Plate XIV.



Part of a Park
Exhibiting their manner of planting after a more grand manner *than has been done before per* B. Langley.

Tho: Langley del.

Tho: Bowles Sc.

C

An Amphitheatre.

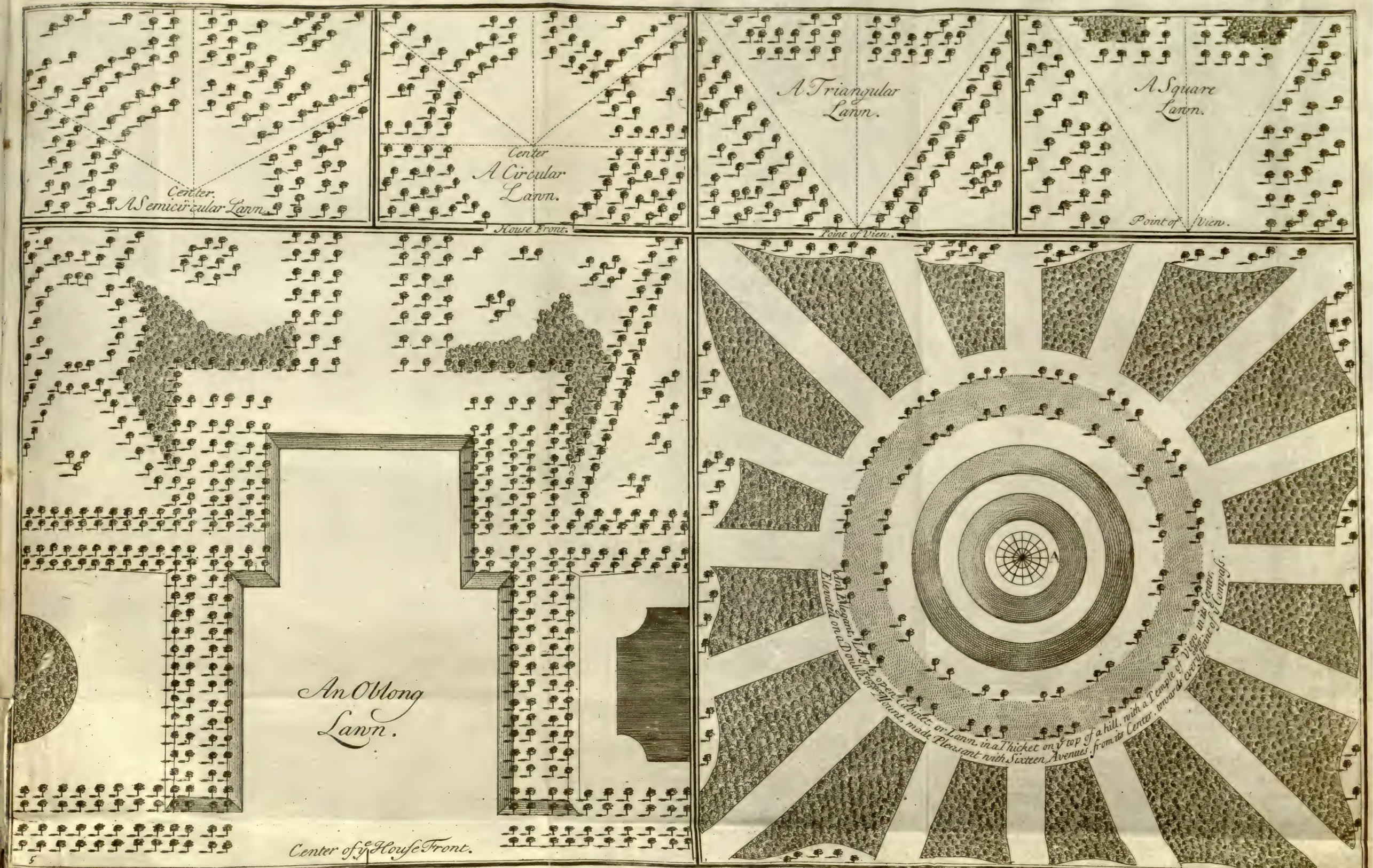
B

A

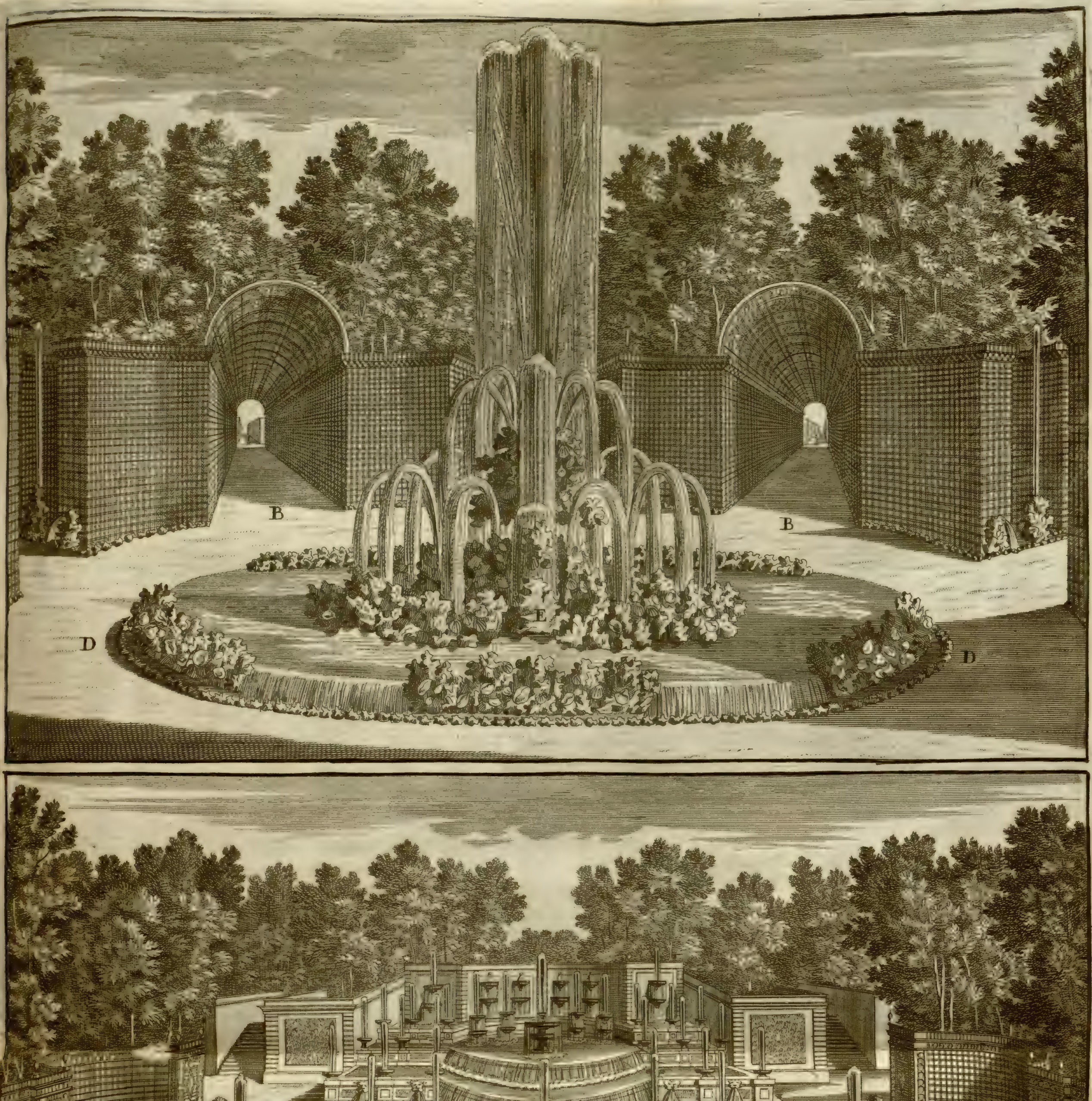
B. Langley Invent. & delin.

P. L. sculp.

Plate XV.



B. Langley Invent et Delin: Plate XVI. T. Bowles Sculp.



The Design of a Fountain *&* Cascade *after y^e grand manner at* Versailes

Plate XVII.

The: Bowles Sculp.

An Arbor in a Fortified Island

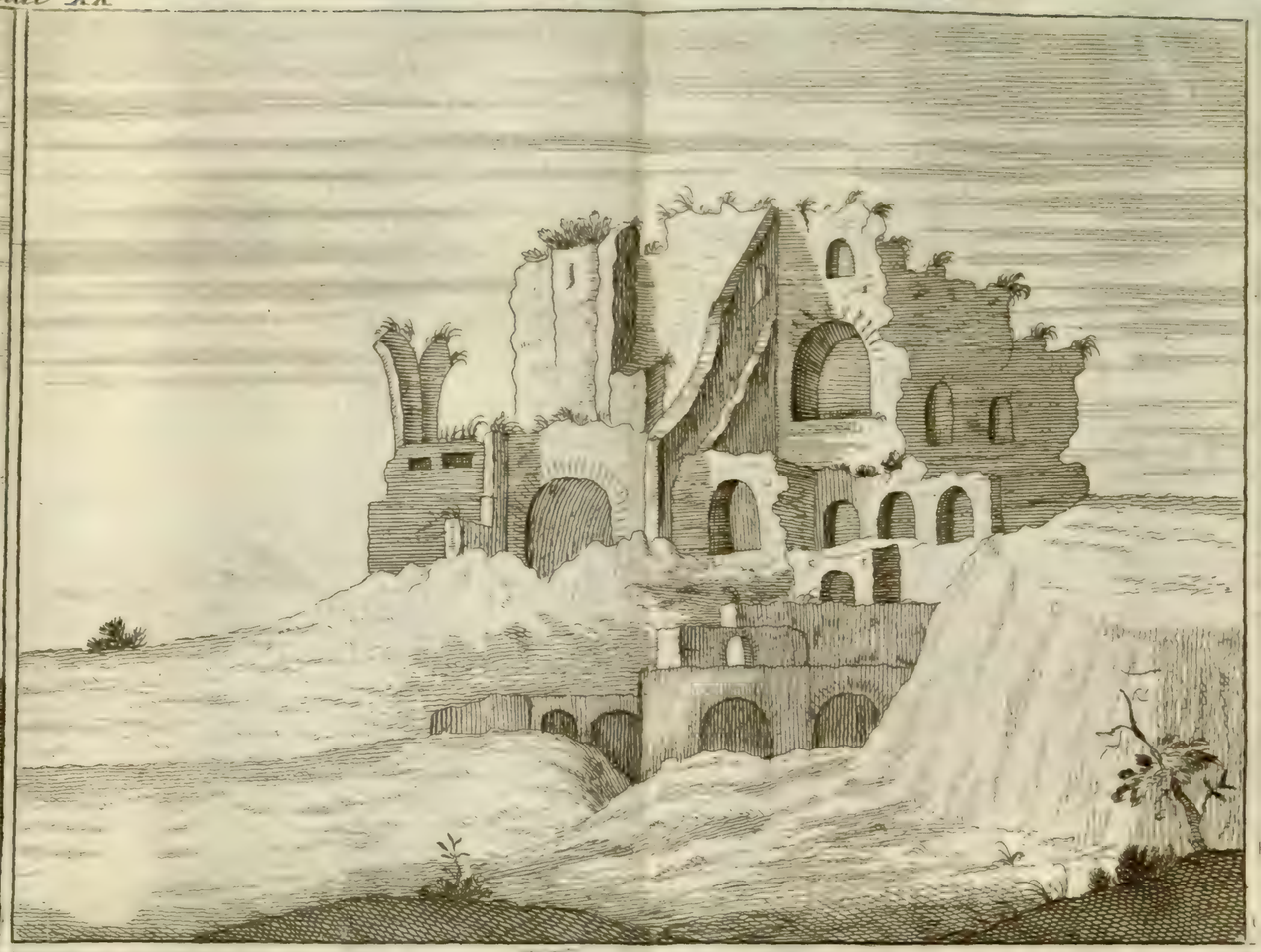
Plate XVIII.

Tho: Bowles Sculp.

Frontispieces of Trellis Work for the enterances, into Temples of View, Arbors, Shady walks &c.

Bowles Sculp.

Views of Ruins, after the old Roman manner, for the Termination of Walks, Avenues &c.



Dan.l Lockley Sculp.

David Lockeler. Sculp.

Views of Ruins. After the Old Roman Manner for the termination of Walks Avenues &c.

Shady walks with Temples of Trellis work after the grand manner at Versailes

Plate XXII.

An Avenue in Perspective terminated with the ruins of an ancient Building after the Roman manner.

T. Bowles Sculp

NEW

PRINCIPLES

OF

GARDENING.

PART VII.

Of the KITCHEN GARDEN.

INTRODUCDION.

AMONGST the ſeveral parts of Gardening, which in general are delightful and advantageous, none is more neceſſary to be well underſtood, than that of the right Ordering and Cultivation of Sallets, throughout the ſeveral Seaſons of the Year. And in Conſideration, that a Work of this kind might be very uſeful to every one, if communicated to the Publick in a manner abſolutely practicable, and free from the ſeveral *Chimera's*, and Imaginations ſo much uſed by our late theorical Writers on the ſeveral parts of Gardening,

which greatly deceives every one who follows their Directions; I ſhall therefore demonſtrate the true and genuine Cultivations of thoſe wholeſome *Vegetables*, in a more conciſe, familiar and authentick manner, than has been done before.

CHAP. I.

Of the right Ordering and Cultivation of the ſeveral Sallet Herbs which are in Seaſon, during the Months of January, February *and* March.

SECT. I.

Of Alexanders.

1. *Its Names.*

ALEXANDERS is called in Latin *Hippoſelinum*, in Greek ἱπποσέλινον or great Parſley of *Gaza Equapium*. 'Tis alſo called *Oluſatrum*, or the black Pot-Herb, and by many *Sylveſtre* or wild Parſley. The *Germans* call it *Groſz Epffich*, The *French Alexandre*, and the *Engliſh Alexanders*.

2. *Its Deſcription.*

The Form of the Leaves of this Vegetable is like unto thoſe of Smallage, but ſomething larger, being ſmooth and of a very deep green. When it's ſuffered to grow up to Seed, it will riſe about eighteen Inches high. Its Bloſſoms are white, and the Seed is black when ripe in *Auguſt*, and very bitter, but of an aromatic Smell. The Root is of a black Colour without, but white within, and may be eaten.

3. *Its Temperature.*

The Seed is hot in the ſecond Degree, and almoſt dry in the third. Its Roots are of a moderate heat, as are alſo the Leaves, Stalks, *&c.*

4. *The*

4. *The Medicinal Virtues.*

A Decoction of the Root made with Wine, will expel Wind, provoke Urine, and is excellent againſt the Strangury, as alſo are the Seeds.

5. *The Parts for uſe in Sallets are,*

(1.) The freſh Sprouts, Tops and Stalk, while tender, being blanch'd. (2.) The Root being peeled, and eaten raw or boiled in Soup, is very good for the Stomach, and its tender Shoots make an excellent Pickle.

6. *Its Proportion or Quantity in a Sallet is diſcretionally, and is eaten with Oyl, Pepper, Salt,* &c.

7. *Its Cultivation.*

The Seed may be ſown as ſoon as ripe in *Auguſt*, or in the *March* following. It delights in good mellow Land, being ſown thin; its Seed is not produced under two Years growth, after being gathered and ſown in *Auguſt*, in ſmall Borders of three Foot in breadth, *&c.*

SECT. II.

Of Aſparagus.

1. *Its Names and Kinds.*

ASPARAGUS is called in *Latin* (1.) *Aſparagus Sativus*, Garden Aſparagus. (2.) *Aſparagus Paluſtris*, Marſh Sperage. (3.) *Aſparagus Petræus*, Stone or Mountain Sperage. (4.) *Aſparagus Silveſtris*, wild Sperage. (5.) *Aſparagus Silveſtris Spinoſus Cluſii*, wild thorny Sperage; but of all theſe kinds we cultivate none but the firſt, which is called in *Greek* ἀσπάραγος, in *High Dutch Spargen*, in *Low Dutch Aſperges* and *Coralcruut* or *Herba Coralli*, Coralwort in reſpect to its red Berries; in *Spaniſh Aſparagos*, in *Italian Aſparago*, in *French Aſperges*, and vulgarly in *Engliſh* Sparrow-graſs.

2. *Its Deſcription.*

The tender Shoots, which naturally begin to come forth about the End of *March*, are ſoft and brittle, and of divers Sizes, ſome being very ſmall, as the Size of a Gooſe-quill, and others as large as a Man's Thumb, and oftentimes larger, being in Taſte when raw like unto green Beans. The Top or Bud is of the form of a Sparrow's Bill, and from thence vulgarly called Sparrow-graſs. When the young Shoots are about eight Inches in height (or thereabouts) they open their ſoft ſcalic Tops or Buds, and break out into divers Branches, adorned with ſmall hairy-like Leaves, mixed with yellowiſh Bloſſoms, which afterwards produce Berries wherein the Seed is incloſed. Theſe Berries are firſt of a green Colour, and afterwards become red, of the Size of a common Pea; and make a very beautiful Appearance, being mixt amongſt their beautiful verdant Leaves. The Roots are of a very ſoft and ſpungy Nature, and when planted in rich Land, as I ſhall in its Place direct, proſper well, and continue for many Years.

3. *Its Temperature.*

Is temperately hot and moiſt.

---

4. *The Medicinal Virtues.*

The young Shoots being eaten, as hereafter directed, are very nouriſhing, and is a Cordial Diuretic, good for the Kidneys and Bladder, looſens the Belly, and very much helps Digeſtion.

5. *The Parts for uſe are,*

The tender Shoots when grown about three Inches in height, being carefully cut with a Knife, whoſe Edge muſt be ground very thin, and afterwards hacked with the Edge of another Knife, ſo as to be rough like the Teeth of a ſmall Saw, or otherwiſe fil'd, as the Teeth of a fine Saw. The Knife being thus prepared, place the end of the ſide of the Blade cloſe down by the ſide of the Aſparagus, cutting it off about three Inches within the Ground. But before you put down your Knife, as aforeſaid, open the Ground with the point of your Knife, to ſee if there are not other young Buds coming through the Surface, which care muſt be taken of to preſerve; and

when

when you are cutting the Aſparagus off, as aforeſaid, be careful that you don't turn your Knife about, which oftentimes deſtroys three or four other Buds as would have ſucceeded the firſt. Alſo be careful that you don't jaub, or haſtily thruſt down your Knife into the Head of the Roots from which the young Shoots ariſe; for by ſuch doings I have known many fine Pieces of Aſparagus killed. But to prevent ſuch Misfortunes, care muſt be taken to plant the Roots a ſufficient Depth, as I ſhall in its Cultivation direct.

6. *The Proportion or Quantity to be eaten,*

Is arbitrary, its white Parts being ſcraped, and bound up in ſmall Bundles and boiled, is eaten with melted Butter, Bread toaſted, *&c.* alone, or with Chickens, Lamb, *&c.* well known to moſt People.

7. *Its Cultivation.*

The proper Soil wherein Aſparagus naturally delights, is a rich ſandy Loam, and is thus cultivated.

(1.) Having made choice of ſuch large and ſound Buds of the beſt Kind (which firſt appear in *April*) as may be thought neceſſary; the *Michaelmas* following, when their Haulm is dead, their Seed will be fit to gather, at which Time obſerve that you are not diſappointed therein by Birds, which will deſtroy the Seed, if Care is not taken to preſerve it.

(2.) Your Seed, being arrived to its full Maturity of Ripeneſs, gather all thoſe large Stems elected, and ſtrip off their Berries into a Tube, wherein put a little Water, and between the Palms of your Hands, rub the Berries to pieces, to ſeparate the Pulp of the Berries, which will ſwim on the Surface of the Water, from the Seed that ſinks to the Bottom.

(3.) Having thus ſeparated the Seed from the Shell and Pulp of the Berry, pour off the Water, and lay the Seed to dry on a dry Floor, *&c.* obſerving to lay it very thin, and to keep it ſtirring about once a day, till perfectly dry.

(4.) The Seed being thus ſaved, keep it in a dry Place until the middle of the next *March*, at which time it muſt be ſown either in flat-bottom'd broad Drills, made with the full breadth of a Hough, or at random in Borders about three Feet wide, being cover'd

cover'd with the natural Earth made fine, about two Inches thick.

And as Aſparagus Plants of one Year's Growth are the very beſt of all others, therefore be careful to ſow the Seed of a moderate Thickneſs, that the Plants may receive their full Nouriſhment, and not ſtarve one another by their being too numerous.

(5.) The beſt Seaſon for planting *Aſparagus* in light or hot Lands, is *April*, and in ſandy cold Lands, the beginning of *May*, and not in the beginning of *March*, as Mr. *Bradley* directs in his new Improvements, Part the Third CORRECTED, page 141. For to my certain Knowledge, I have known many Labours loſt, by planting ſo very early, before that their Roots are diſpoſed to ſtrike, which they never fail of doing about the middle of *April*, and immediately grow away with good Succeſs. Whereas when they are planted at the beginning of *March*, before they are by the Heat of the Spring put into a State of Growth, and wet and cold Weather comes thereon; 'tis very rare that one Root in ten ever comes to one tenth the Perfection as thoſe planted in *April*.

(6.) The proper Seaſon for trenching and preparing the Land, wherein *Aſparagus* is to be planted, is *November*, or the beginning of *December*, and not at the time of planting in *April*, *&c.* as has been always practiſed.

The manner of performing this Work is as follows.

About the beginning of *November*, or ſooner, if the Ground will work, open a Trench the length or breadth of the Ground you intend to plant; of two Spit and two Crums in depth, which being done, throw into the Trench as much well rotted Horſe Dung, *&c.* as will fill it up about one Foot from the Bottom, and thereon caſt the firſt Spit of the ſecond Trench, which muſt be afterwards well mixed with the Dung underneath, by the help of a Dung-Fork, Sparrow-graſs-Fork, *&c.* before that the Crum and ſecond Spit come thereon. This bottom Spit being thus well worked in with the Dung, throw on the firſt Crum, and thereon a ſecond laying of Dung of the ſame Thickneſs of the former, and on that, the bottom Spit of the ſecond Trench; but herein obſerve that this bottom Spit of the ſecond Trench muſt be thrown into Ridges, and not levelled down as is uſual, and to cover ſuch parts of the Dung as is between the Ridges,

caſt

caſt thereon the ſecond Crum, and then begin again with a Foot thickneſs of Dung in the Bottom of the ſecond Trench, which mix with the upper Spit of the third Trench, *&c.* till the whole is compleated.

The Quantity of Dung neceſſary for one Rod of Ground, is about one good Cart Load and an half, or three quarters, if to be had. And altho' I have not hitherto mentioned any thing of the Care, as ought to be taken, in having the Land perfectly clean from Couch-graſs, Thiſtles, Vervine, *&c.* yet that muſt be carefully executed, or otherwiſe 'twill be of a very bad Conſequence.

About the middle of *April*, when the Seaſon of planting is arrived, and thoſe Ridges ſweetened and meliorated by the Winter's Froſts, *&c.* (for which I directed their being ridged) throw them down, and with a Dung-Fork, *&c.* mix the upper laying of Dung therein, and level it as you go on, ready for planting.

Having thus prepared the Ground fit for planting, ſet out your Beds (which ought to be) four Feet in breadth, and the Alleys between them two Feet and half. This being done, divide the breadth of each Bed in four equal Parts, which being each one Foot, is the Diſtance that the Rows muſt be from one another.

The manner of planting *Aſparagus* Roots with Dibbers is entirely wrong, for by crowding all their Fibres together the Earth cannot encompaſs them, and therefore die in great Quantity. But to prevent ſuch Loſſes and Diſappointments, obſerve the following Direction, *viz.* Prepare a Line mark'd with Knots of Thread, at nine Inches apart, which ſet on the firſt Diviſion of your Bed, and againſt every Knot make a chop with a Spade, wide enough to receive one *Aſparagus* Plant, which place againſt the Knot of the Line about ſix Inches below the Surface, ſpreading their Root ſingly againſt the ſide of the Chop, and cloſing the Earth well between and over them, and in like manner proceed till the whole Plantation is completed.

The Cuſtom of ſowing Onions amongſt the Plants in the Beds, and planting Colly-flowers or Artichokes in the Alleys, I cannot any wiſe commend, for they in general are Robbers of the Nouriſhment as ſhould be preſerved with care for the *Aſparagus* only, which will ſoon repay the Value of ſuch Onions, Colly-flowers, *&c.* ten-fold. Therefore I recommend, that

Care being taken to keep them perfectly clean from Weeds, and that no Plant of any kind be ſuffered to grow amongſt them.

Towards *Michaelmas*, before that the young Haulm is decayed, examine the ſeveral Lines of all your Beds, to find what Number of Plants has miſcarried; and in ſuch places, when they have ſo miſſed, place down a ſmall Stick, *&c.* which will inform you where to make good your Plantation the *April* following.

About the middle of *October*, divide the Alleys in the middle and on each ſide, ſet off the breadth of half a Spit, and then ſtraining a Line on each ſide, chop out the Alleys, and throw them upon the Beds, which will raiſe the Beds about two Inches in height, whereby the Buds of the Roots will be about eight Inches deep, out of the Danger of the Knife in cutting, (as I obſerved before) Froſts, *&c.* and the Alleys exactly between the extream Lines of each Bed.

At the latter End of *February*, if the Spring be very forward, or beginning (but not later than the middle) of *March*, fork and rake the Beds, breaking the Earth very well, and picking out ſuch Weeds as may have crept therein.

When *Aſparagus* is planted very ſhallow, 'twill come much ſooner in the Spring than that which is planted deeper; but then it is attended with theſe Misfortunes, 'tis always ſmaller, more expoſed to the Winter's Froſts, ſubject to be killed by the Fork in forking, and by the Knife in cutting; ſo that altho' *Aſparagus* be planted a moderate depth, and does not come in quite ſo ſoon, as that as is planted ſhallow; yet I cannot but recommend that manner of planting, becauſe 'tis out of all the Dangers aforeſaid, and is much larger and finer than the other.

About the middle of *October* cut down the Haulm, throw up the Alley, and at the End of *February*, or beginning of *March* following, fork and rake the Beds as before directed, and ſo in like manner every Year. When your Plantation has been thus managed three Years, 'twill then produce good *Aſparagus*; but the leſs 'tis cut this third Year, the better it will be ever after; ſo that I would not adviſe you to cut longer than the End of *April* in the third Year, the middle of *May* the fourth Year, three Weeks in *May* the fifth Year, and the End of *May* every

Year after. And in order to have this Plantation of a long Duration, you muſt every third Year lay on the Beds a good Coat of Horſe Dung, *&c.* well rotted, which Work ſhould be done at the end of *October*, or beginning of *November*, and at the ſame time the Alleys digg'd up, and ſpread over the Dung to preſerve the ſaline Particles from being exhauſted by the Sun, Wind, *&c.*

A Plantation cultivated according to theſe Directions, will produce the very beſt of *Aſparagus* in great Quantity, and continue thirty Years, and upwards. Having thus demonſtrated the true Practice of raiſing *Aſparagus* in the natural Ground without artificial Heats, I ſhall in the next place explain its Propagation by artificial Heats, as hot Beds of Horſe Dung, *&c.* The firſt Work to be done herein, is to provide or make choice of a piece of Land, that was very well dunged the laſt Year, and is very rich and mellow: Wherein plant the young Seedlings at the time, and in the ſame manner as before directed, excepting their diſtance and depth, which herein need not be ſo great; therefore if you plant them in Rows, about ſeven Inches apart, and four Inches aſunder in the Rows, with their Buds two or three Inches under Ground, 'tis fully ſufficient, becauſe that their Duration therein is but for two or three Years, or thereabouts.

Your Nurſery being thus planted of ſuch a Magnitude as is neceſſary, care muſt be taken to keep them clean from Weeds, for the ſpace of two Years after planting, at which time they are often uſed in the Hot Bed; but for my part, I cannot commend that Practice, having found by Experience that they produce much finer *Aſparagus* when let alone until the third or fourth Year after planting. And in order to have plenty of *Aſparagus* every Winter, *viz.* from the beginning of *November*, until the end of *March*, or a Week in *April*; you muſt every *April* make a new Plantation, that as you take up and force one Plantation this Winter, another may be coming in Readineſs to ſucceed that the next Winter, and after that another, and ſo on.

Being thus prepared with a good Stock of Plants, we will now proceed to the main Thing, that is, to receive a recompence for our Labour, which muſt thus be acquired.

At the latter end of *October* throw up in a heap ſix, eight, or ten Cart Loads of freſh Horſe Dung, mixed with Sea-coal Aſhes, and watered, if very dry; and in the Operation hereof obſerve, that you ſhake and ſeparate the ſettled parts of the Dung, ſo that it may be all free and fit for working; alſo obſerve, that the Sea-coal Aſhes be well mixed, for they add very much to the Duration of the Heat. After your Dung has laid in a heap, working for the Space of three or four Days, if the Quantity does not exceed three or four Loads, or ſix or ſeven Days, when as many Loads, *&c.* ſet out the Dimenſions of your Bed, which in breadth ſhould be about eighteen Inches more than the breadth of your Frame, ſo that the back and forepart of the Frame may ſtand about nine Inches within the upright of the Bed: The length of your Bed being always governed by the length of the Frames, I need not ſay any thing on that head more, than that the length of the Bed ſhould be always as much longer than the Frame as it is in breadth, *viz.* eighteen Inches.

The Magnitude of your Bed being thus determined, place it direct Eaſt and Weſt, that the reclining Glaſſes may be direct South. Then work up the ſame equally, ſhaking and mixing the Dung and Aſhes in all parts alike, free from Clods, *&c.* But do not tread it down as you work it up, according to the common Way, for that Error is the cauſe of that violent Heat which always attends new Hot-Beds made that Way. Therefore to prevent ſuch immoderate Heat, which oftentimes deſtroys good Plants, *&c.* and to cauſe a moderate moiſt Heat, of a long duration, moſt natural to all Vegetables, work up your Bed firm and tight with your Dung Fork, and, as I ſaid before, equal in all its parts, of ſuch a height as, when ſettled, to be about three Feet, or three Feet and half high: Making the back part ſome ſmall matter higher than the foremoſt part, that it may lie a little ſloping towards the Sun.

About three Days after your Bed is made 'twill have ſettled its ſelf, at which time cover it about four or five Inches thick with any common ſifted Earth, which encompaſs with Straw-bands pinned down, to preſerve the Earth from falling from off the ſides; and thereon place the *Aſparagus* Roots as thick as poſſibly you can place their Buds together, without pruning any part of their Roots; covering them about three Inches thick with common Mould, ſifted or skreen'd tolerably fine.

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The Plantation being thus executed, let it remain in this State for ſix or ſeven Days, if the Bed proves very hot, before you place the Glaſſes on the Frames: Which may be very eaſily diſcover'd by thruſting three or four tolerable large Sticks into divers parts of the Bed at the time of making, which will be heated by the Bed in Proportion to the Heat, and by pulling thoſe Sticks out and feeling them, may give a very good Judgment of the Heat of the Bed. At the aforeſaid time of putting off the Lights of the Frames, add a Thickneſs of Earth more over the *Aſparagus*, that will (with the former) bury the Buds about five Inches deep, and about three Days afterwards the Buds will appear above Ground, when you muſt carefully obſerve to give them as much Air as the Weather will permit, that they thereby may receive their natural green Colour, and a good Taſte withal. If the Nights are not very cold or froſty, one ſingle Mat is a ſufficient covering, and when very cold the Mats may be doubled. A Plantation of this Kind will produce very good *Aſparagus*, plentifully every Day, for the ſpace of a Month, and when the Bed begins to decline its Heat towards the end of the Month, cover the Glaſſes every Night with freſh long Horſe Litter, which will draw the Bed very much, and cauſe the Shoots to aſcend with as much Vigour as if the Bed had been new lined.

It very often happens that good Plants will produce *Aſparagus* longer than the Heat of the Bed continues, and at ſuch times when the Heat of the Bed is in a manner over, take a cutting Knife as is uſed to cut Hay, Straw, *&c.* and cut down the ſides and end of the Bed, and as much underneath the Frame, as will not cauſe the Plants to fall, which fill up with freſh Horſe Dung, and Sea-coal Aſhes, very firm and tight underneath, and about one Foot and half without at the Bottom, carried up diminiſhing, ſo as to be about eight Inches without the Frame at the Top.

This additional Dung is called the Lining of a Bed, and may be repeated as often as is neceſſary, for it never fails of recovering the loſt Heat, and continues the Growth of the Plants their whole Duration.

When the *Aſparagus* Shoots begin to come ſmaller than at firſt, prepare more Dung, as before directed, and make another

Bed, to ſucceed the firſt, and after that a third, *&c.* during the whole Seaſon.

If that your Earth grows dry 'tis requiſite to give it a moderate watering, which thus prepare. In ſome convenient part of your Bed place a large Pan or Pail of Water, at the time of your covering up at Night, and by the next Morning it will have received ſuch a Heat, as is moſt natural to the Heat of the Bed, and may then be ſprinkled about, with a watering Pot and Roſe, without cooling or giving any check to the Heat of the Bed, or Growth of the Plants.

And as Heat and Moiſture are the Principles of Vegetation, therefore never ſuffer your Plants to be over dry and hot, which cauſes their Shoots to be very ſmall and inſipid, which on the contrary, when moderately hot and moiſt, are very large and of a delicious Taſte.

N. B. That thoſe Directions laid down for cutting *Aſparagus* in the natural Ground, are to be obſerved in the artificial Beds alſo: And the beſt time for this Work is the Morning.

SECT. III.

Of the white and red Beets.

1. *Their Names.*

A *Beet* is called in *Latin Beta*, by the *Grecians* Σεῦτλον, τεῦτλον, the *Germans Maugolt*, the *Spaniards Aſelgas*, the *French de la Porée, des Jotes*, and *Betes*.

2. *Their Deſcription.*

1. The white Beet is an Herb which produces very large, broad, ſmooth and plain Leaves, from which aſcends one, and ſometimes two Stalks, of a tolerable thick Subſtance channel'd on the outſides, from whence break out ſmall Shoots, which produce much leſſer Leaves than thoſe at the Bottom, with their Cluſters of Flowers or Bloſſoms towards their extream parts, which is ſucceeded by its uneven prickly Seed; but neither Stalk, Bloſſoms, or Seed are produced till the ſecond Year after being ſowed.

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The Root is generally very large, and runs downward like unto a Parſnip, being attended with many fibrous Roots, which break out of its Sides.

2. The red Beet is of make and growth much like unto the white Beet, excepting its Colour of Leaves, Stalk, Bloſſoms, and Root, which laſt, when ſliced, produce wonderful fine delightful Colours. But beſides the common white and red Beets, there are many other Kinds, as the large *Turkey* red Beet, whoſe Leaves, Stalk, and Bloſſoms are of a very deep red, and its Root alſo, which in Form is very like unto our long rooted kind of Turnep. The variegated or ſtriped Beet, *&c.* whoſe difference is chiefly in Colour, more than Form.

3. *Their Temperature.*

The white Beets are temperately moiſt and cold, and the others in general are cold and dry.

4. *The Medicinal Virtues.*

Being boiled and eaten in Soop is a great looſener to the Belly, and its Juice ſnuffed up the Noſtrils gently draws forth Phlegm, and purgeth the Head.

5. *The Parts for uſe.*

The Leaves of the white Beet, boiled and eaten in Soop, are excellent good, as obſerved before: And the Leaves of the large red Beet, boiled and eaten with Oyl, Vinegar and Pepper, make a delicate Sallet. The Roots of the red Beet are chiefly uſed in the garniſhing of Diſhes, *&c.*

6. *The Quantity of either is at Pleaſure.*

7. *Their Cultivation.*

Altho' there be divers Kinds of Beets, as before deſcribed, yet their Difference makes no Alteration in their Culture. They in general love good ſandy moiſt Loam, are ſown in *March*, either in ſmall Borders, and afterwards tranſplanted out at about fifteen Inches apart, or in Quarters, ſingled out with a Hough, at the like Diſtances.

SECT.

SECT. IV.

Of Broom Buds.

1. *The Names.*

THIS Shrub is called in *Latin Geniſta*, and by ſome *Geneſta*, in *Italian Geneſtra*, in *Spaniſh Geneſtra*, or *Gieſtra*, in *High Dutch Pfrimmen*, in *Low Dutch Brem*, in *French Geneſt*, and in *Engliſh* Broom, and as 'tis ſuppoſed from its Uſefulneſs in making good Brooms, for the ſweeping of Houſes, *&c.*

2. *Its Deſcription.*

The Sort of Broom that I am now treating of, is the common Broom, which is found growing in moſt dry Paſture Lands well known to every good Houſe-wife, and therefore needs no farther Deſcription.

3. *Its Temperature.*

The Branches, Buds, Bloſſoms and Seed are hot and dry in the ſecond Degree.

4. *Its Medicinal Virtues.*

The Decoction of the young Shoots, made with Water, is a great cleanſer and opener of the Liver, Milt, and Kidneys; and with Wine, brings away by Stool all Kind of watery and dropſical Humours.

5. *The Parts for uſe are,*

The young Buds and ſmall Flowers preſerved in Pickle.

6. The Proportion or Quantity of them to be eaten in a Sallet is at Pleaſure, they ſtir up, and create a very good Appetite, and are excellent againſt the Spleen and Scurvy.

7. The Culture of this Plant has not been as yet conſidered in the Garden, which I believe proceeds from its being naturally a plentiful Grower in moſt (if not all) Parts of this Kingdom without any Cultivation whatſoever.

SECT. V.

Of Brooklime.

1. *Its Names.*

BROOKLIME, or *Water Pimpernel,* is of four Kinds; As firſt, That which is gathered and eaten in Sallets, called Brooklime only, and in *Latin Anagallis ſeu Becabunga.* Secondly, That which is called *Water Pimpernel*, and in *Latin Anagallis Aquatica.* Thirdly, Small *Water Pimpernel*, in *Latin Anagallis Aquatica minor.* And laſtly, Pale flowered *Water Pimpernel,* in *Latin Anagallis Aquatica minor flore pallido.* But as my Buſineſs at this time is with the firſt only, therefore I ſhall be very full in explaining its Virtues in Sallets, and paſs over the others in Silence.

2. *Its Deſcription.*

The Stalks of this Herb are of a cylindrical Form, divided into divers Joints, from which ſpring their Leaves, that are of a deep green, and placed oppoſite to each other. The Flowers put forth from the Stalks of the Leaves, as 'twere from their Boſoms, and are of a very beautiful blew Colour, not unlike unto the Flowers of *Land Pimpernel.* Its Root is white, and of a creeping Nature, like unto Spear-mint, breaking out Runners at every Joint, as alſo its fibrous Roots.

3. *Its Temperature.*

Is temperately hot and dry.

4. *Its Medicinal Virtues.*

This Herb eaten in Sallets is good againſt the Scurvy, and being ſtamp'd and its juice taken in Wine, helps the Strangury, and Griefs of the Bladder, as Gravel, Stone, *&c.*

5. The Parts to be eaten in a Sallet are the tender Leaves.

6. The

6. The Proportion or Quantity that ſhould be eaten in a Sallet, is an equal Quantity, *viz.* if the Sallet is compoſed of three Kinds of Herbs, there muſt be of Brooklime one third part; if of four Kinds, one fourth; if of five Kinds, one fifth, *&c.*

7. *Its Cultivation.*

This Herb delighting to grow by Rivers Sides, purling Streams, Brooks, *&c.* is there found in great Plenty, and therefore its Cultivation in Gardens is not regarded.

SECT. VI.

Of Cabbages, Savoys, &c.

ALtho' Cabbages, Savoys and Colly-flowers are now ſo called and diſtinguiſhed from what is generally called Colewoorts, yet they are all of the Colewort Race, as doth appear by their *Latin* Names. The Garden Colewort is called in *Latin Braſſica vulgaris ſativa*; the white Cabbage, *Braſſica Capitata alba.* the red Cabbage *Braſſica Capitata rubra*; the Savoy *Braſſica Sabauda*; the Colly-flower, *Braſſica Florida*, being no more than cloſe growing (or headed) Coleworts, and the like of all others of the Cole Tribe.

2. *Their Deſcription.*

To make an Attempt of informing Mankind what a Cabbage, Savoy or Colly-flower is, would be both a ridiculous and ſimple Thing, ſeeing that every Perſon living are perfectly acquainted therewith; and therefore I will, inſtead thereof, mention ſuch Kinds as are worth our Notice.

The beſt Kinds of Cabbages are thoſe which, tho' firm, cloſe, and very large, yet are very light, as the true Sugar-loaf, the early white *Batterſea*, and the *French* Cabbage; and of Savoys the ſame. But of all the ſeveral Kinds, the curdled Savoy, yellow in the middle, environed with deep green curdled Leaves, is, of all others, the moſt beautiful, ſweeteſt, and deſpiſes the Severity of our Winters Froſts, which the other Kinds will not.

The red Cabbage is alſo worth our Notice, in Reſpect to its making a fine Sallet when pickled, or eaten raw with Oyl and Vinegar, being ſliced very ſmall.

N. B. That the beſt Cabbages, *&c.* are produced from ſuch Stalks as are very ſhort, and indeed, ſome are ſo very ſhort, as for the Cabbage, when growing, to almoſt reſt upon the Ground.

Colly-flowers are of the Cole Race, and their Leaves not much unlike the Colewort; but as this Plant is not in Seaſon, during theſe Months of *January*, *February* and *March*, I ſhall refer its Deſcription to the proper Seaſon.

3. *Their Temperature.*

All Coleworts, and others of the cole Race, are dry and binding.

4. *Their Medicinal Virtues.*

The Nature of Cabbages, *&c.* are ſuch, that when they are boiled moderately, they are looſening, and when over much, aſtringent.

5. *The Parts for uſe are,*

The young Plants in the Spring, when well grown, their Leaves cabbaged; and afterwards their tender Sprouts, which ſpring from the ſeveral Joints or Buds of the Stalks.

6. The Quantity to be eaten is at Pleaſure.

7. *Their Cultivation.*

To be well furniſhed with Cabbages and Savoys, in the Months of *January*, *February* and *March*, ſow the Seed at three different Seaſons, *viz. March*, *April*, and *May*, which plant out in Rows at two Feet Diſtance from each other; and the like in the Rows, in *July*, *Auguſt*, and beginning of *September*. That is, thoſe ſown in *March*, to be tranſplanted out in *July*; thoſe of *April*, in *Auguſt*; and thoſe of *May*, in *September*; which will very orderly ſucceed one another, during the Months above-mentioned.

When the Heads of Cabbages are cut from the Stalks, obſerve to cut them off ſloping, with the Slope or Cut towards the

the South; as alſo to cut away from the Stalk all the bottom Leaves, to give Liberty for the free Growth of their Sprouts, which are preferable to the Cabbages themſelves, and will plentifully furniſh your Table till the middle of *April.*

N. B. My Reaſon for adviſing the aforeſaid Care of cutting off the Cabbages from the Stalks, is, that the Rains, Snow, *&c.* may not rot them by falling on their upper-parts, when cut off horizontally, and thereby be deprived of that uſeful ſecond Crop of Sprouts.

SECT. VII.

Of Carrots.

1. *Their Names.*

OF CARROTS we have three Kinds, *viz.* The *yellow* or *orange Carrot*, the *red Carrot*, and the *wild* or *white Carrot*; of which the yellow Carrot is the moſt valuable, called in *Greek* σαφυλῖνος, in *Latin Paſtinaca ſativa tenuifolia*, in *High Dutch Geelruben*, in *Low Dutch Geel Peen*, *Geel Pooten* and *Geel Wortelen*, in *French Carotte*, and *Racine jaulue*, in *Italian Paſtinaca*, in *Spaniſh Canahorta*, and in *Engliſh* yellow Carrot.

2. *Their Deſcriptions.*

1. The *yellow Carrot*, its Leaves are of a deep green, compoſed of many ſmall Leaves like unto Fennel, from the midſt of which riſes its Stalk about four Feet in height, being pithy in the middle, and ſomewhat hairy without, producing at its extream parts round Tufts, which afterwards open into large Tufts of Bloſſoms of a whitiſh Colour, which is ſucceeded by their rough and hairy Seeds, of a very pleaſant ſweet ſmell when rubbed.

The Root is of an Orange (rather than a Limon) Colour both without and within, delighting in a deep ſandy Soil, and very often grows to a large Size. I have had Carrots of this Kind that have been twenty two Inches in Length, and of twelve Inches and half Circumference at their greateſt End. And altho' Carrots of a very large Size are much valued by many,

many, yet I cannot recommend them, ſo much as thoſe of a middling Size, which are always much ſweeter, and nothing near ſo watry and inſipid as thoſe very large ones are.

2. The *Red Carrot* is of the ſame Form, both in Leaves, Stalk, Seed, and Root, but very rarely grows ſo large. Its Leaves are of a dark reddiſh green, and its Root of a blackiſh red without, and yellowiſh within; and is very ſeldom cultivated in our Gardens.

3. The *wild Carrot* is called in *Greek* σαφυλῖνος ἄγριος, in *Latin Paſtinaca Sylveſtris tenuifolia*, by ſome *Daucus*, in *High Dutch wild Paſtenen*, *Vogol neſt*, in *Low Dutch Vogels neſt* and *wild Caroten*, *Crookens cruyt*, in *French Paſtenade Saunage*, in *Engliſh wild Carrot*, and after the *Dutch Birds neſt*.

The Leaves of this Carrot are in Form very like unto the orange or yellow Carrot, but ſomething whiter, and more hairy, as alſo are the Stalks, being a little rough withal. The Bloſſoms are produced at the extream parts of the Stalks, as the others, but in much leſſer Tufts, which when the Seed is ripening, are drawn together, ſomething reſembling the form of *Birds neſt*, from which, by ſome, it has been called *Birds neſt*. The Roots are very ſmall, of a mean length, and a whitiſh Colour.

3. *Their Temperature.*

1. The Roots of the yellow or orange, and red Carrots are temperately hot, and ſomething moiſt, and their Seeds hot and dry.

2. The wild Carrot, both Root and Seed, are hot in the ſecond Degree.

4. *Their medicinal Virtues.*

1. The Virtues of the yellow or orange, and red Carrots, are very little more than that they are a pleaſant Sallet, when boiled and eaten with Meats, *&c.* They are long digeſting in the Stomach, and are ſomething windy.

2. The wild Carrot, its Root being boiled in Wine, and the Decoction drunk, provokes Urine, and expells the Stone.

The Seed infuſed in white Wine, and the Infuſion being drunk, greatly helps the Dropſie, breaks and diſſolves Wind,

cures the Cholick, and is very good againſt the Stone and Gravel.

5. The Parts for the Kitchen uſe are the Roots only.

6. The Quantity or proportion is at pleaſure.

7. Their Cultivation.

The proper Soil (as I have before obſerved) for the yellow or orange Carrot, whoſe Cultivation I am now ſpeaking of, is a light ſandy Soil, rather than a ſtrong Loam, which generally infeſts them with numberleſs Quantities of Worms, and gives a very bitter inſipid Taſte. We muſt therefore furniſh our ſelves with ſound Seed of the beſt Kind; and make choice of a piece of ſuch light Land, as is moſt agreeable to their Nature.

This being done, cauſe the ſame to be well digg'd about the middle of *June*, and therein ſow your Seed, treading the Ground all over, that the Seed may be well ſettled therein; and being afterwards kept clean from Weeds, and ſingled out with a ſmall Hough, at about three Inches apart, will, by the *Michaelmas* following, be of a tolerable good Size, and fit for the Table.

But as my Buſineſs at the preſent is to provide a plenty of young Carrots, for the Months of *January*, *February* and *March*, I ſhall therefore give proper Directions for the ſame.

As ſoon after *Michaelmas* as the Carrots, before raiſed, are obſerved to have done growing, take them out of the Ground, cut off their Tops ſo cloſe to their Heads, as to leave none of the Leaves, *&c.* and dry them well in the Sun. Then having made choice of a dry piece of Ground, dig a Trench of two Feet deep, and about twenty Inches or two Feet in breadth, and of ſuch a length as is neceſſary.

This being done, place therein your Carrots, in regular courſes, one over the other, till the Trench is filled within ſix Inches of the Surface of the Earth, and then placing the Earth over them, well ſettled, in the Form of a Ridge, to caſt off the Water; you will have finiſhed your Magazine, from which you may be furniſhed with plenty of Carrots in a much better Manner, than when let growing all the Winter in the Ground; which

which generally fills them full of the Worm and gives a very disagreeable earthy Taste. A Magazine or Pit of Carrots, well managed, will plentifully furnish the Table, not only the Months of *October*, *November* and *December*; but *January*, *February*, *March* and *April* also. And if I may be allowed to give my Opinion, they are much preferable to those that are sown in *February* or *March*, which are fully grown when taken up in *September* or *October*.

N. B. That the manner of sowing Carrots in *February* or *March* for the Winter, is performed as before directed; but in the houghing or setting them out, care must be taken to leave them single, and not nearer to one another, than seven or eight Inches.

And as we are obliged to hough amongst them, twice at the least, 'tis generally practised in the first time of houghing, to leave them rather thicker than aforesaid, as at the Distance of five or six Inches; and at the second houghing, give them their proper Distance as before directed. If that your Carrots are very well grown when you come to the second houghing, be careful that the corner of the Hough don't cut or bruise their tender sides, which will cause them to grow deformed, and very disagreeable to the Eye.

When the Season for taking up these winter Carrots is arrived, as in *October*, and they have received their full Maturity of Growth, be careful in taking them out of the Ground, that they are not either broken or bruised with the Fork which in the Winter causes them to rot; that they be well dried, and pitted as above directed, and entirely free from every part of their green Top, which never fails of making a very great rot amongst them, wherever it happens.

The manner of preserving Carrots in Sand where 'tis to be had, and sufficient Room within Doors also, is a very good Method; but where large Quantities are required for large Families, *&c.* and very severe Frosts, 'twill not do; and therefore the aforesaid Method, which I have recommended, is much preferable thereunto.

And before that I conclude this Section, I shall speak a Word or two in Relation to the saving of Carrot Seed, and the manner of preserving a good Kind.

Amongst

Amongſt the ſeveral Vegetables cultivated in Gardens, there are none ſo difficult to preſerve from Degeneration as good Carrots; for if very great Care is not taken in the choice of thoſe planted for Seed, they immediately degenerate, and ſoon after become wild, or very near thereunto.

The common received Notion amongſt divers People, of good Carrot Seed once acquired, will always continue ſo, is abſolutely falſe; and is the true reaſon of ſo many indifferent Kinds of Carrots now in *England*.

And to prove this, I made the following Experiment, *viz.* Firſt, I made choice of a very beautiful orange Carrot, of a fine length and magnitude, which during the Winter, I preſerved in Sand; and when *March* came, planted it in a very light ſandy Loam, wherein it thrived with great Succeſs, and produced ſeveral very large Heads of ſound Seed, which I gathered and ſaved very dry.

In *March* following I made choice of a freſh piece of Land, very light and agreeable to their Nature, wherein I ſowed the Seed before ſaved, which ſoon after came up in great Plenty, and grew to a very large Size; but not above one in ten was truly as beautiful in Colour as their original; not but that the others were in general very good, ſome few excepted, which were perfectly white and wild.

Having received thus much Satisfaction from my Experiment, I was reſolved to carry it on farther, and to that end I made choice of another Carrot, the ſecond beſt, or degenerated one Degree of Colour from the original, which Carrot I preſerved during the Winter, planted it in *March*, and it grew with good Succeſs, and produced very near as much Seed as the former, which the Spring following I ſowed, (as before) and the product was a very pale yellow, and a great many quite white, without ſo much as one of ſo good a Colour, as that from which I ſaved the Seed.

This laſt part of my Experiment gave me a plain Proof of the Cauſe of the ſeveral bad Kinds of Carrots in *England*, (as I before obſerved) as well as of the great Care that ought to be taken to preſerve a good Kind. And 'tis my real Opinion that had I carried on the Experiment farther, they would at length become all white and wild, as the wild Carrots themſelves are.

The

The firſt Motive that moved me to this Experiment, was from the prodigious great Care and Exactneſs obſerved by my Father Mr. *Daniel Langley*, Gardener at *Twickenham*, in his annual Choice of the beſt Carrots, from which he yearly raiſes great Quantities of Seed, and furniſhes many at very reaſonable Rates.

SECT. VIII.

Of Chervill.

1. *Its Names.*

Columella calls Chervill *Chærephyllum*, in *Latin* 'tis called, *Cerefolium*, in *High Dutch Korffeskraut*, in *Low Dutch Kervell*, in *Italian Cerefoglio*, in *French Du Cerfueil*, and in *Engliſh Chervell* or *Chervil*.

2. *Its Deſcription.*

The Leaves of Chervil are ſlender, and very beautifully indented, being ſomething hairy and of a light green when young, but tending to a red when its Seeds are near ripe. The Stalk ſeldom riſes above one Foot, or thereabouts in height, and is very ſlender, at whoſe ends are ſmall Tufts, which produce white Flowers, that are ſucceeded by its Seed, of a long ſlender ſharp pointed Form.

And beſides this Kind of Chervil cultivated in Gardens for Sallets, there is another Kind, called the *great Chervil*, or *Myrrhe*, and in *Latin Cerefolium magnum*, whoſe Leaves are deeply indented like unto Hemlock, but of a very pleaſant Smell and Taſte, and by many called ſweet *Chervil*.

3. *Its Temperature.*

The Temperature of Chervil is temperately hot and moderately dry.

4. *Its Medicinal Virtues.*

The Nature of Chervil is ſuch, that if 'tis boiled in Wine,

and drank, it greatly provokes Urine; and its tender Leaves eaten in Sallets are very refreſhing, and cheriſh the Spirits.

5. The Parts for uſe in Sallets, are the Seed-Leaves, and the next to them, being eaten with other Sallet Herbs in Compoſition.

The green Tops or Seeds of Chervil, after the going off of the Bloſſoms, is an excellent Sallet, for cold and weak Stomachs, being eaten with Oyl, Vinegar, and a little Pepper.

6. The Quantity to be eaten in a Sallet, amongſt other Sallet Herbs, is an equal part, as a third, a fourth part, *&c.* if the Sallet is compoſed of three, four, *&c.* ſorts of Herbs.

7. *Its Cultivation.*

The uſual and beſt Method of propagating this Sallet Herb, during the Months of *January*, *February* and *March*, is to make a gentle Hot Bed, covered about ſeven Inches thick, with fine mellow Soil, and therein ſow your Seed in little Drills, of an Inch deep, and about two Inches aſunder, as alſo Creſſes, Muſtard, Radiſh, Turnip, Spinage, and Lettuce: Wherein obſerve that you make your Bed large enough to have two Crops, always ſucceeding each other; and that whenever you gather a Sallet, be ſure that you firſt pull up the ſame, and cut off the Roots when out of the Ground, and not leave them ſtanding in the Bed, after their Leaves are cut away. Alſo obſerve, that whenever you gather a Sallet, be it little or much, that you at the ſame time ſow as much as you gather, changing the Kinds of each Drill every time of ſowing, that is, the Drill wherein you ſowed Chervil the firſt time, ſow with Muſtard the ſecond; Turnips the third; Spinage the fourth, *&c.* ſtill changing the Species; and thereby the Earth of one Bed will produce very good ſalleting as long as the Heat endures.

SECT.

SECT. IX.

Of Chives.

1. *Their Names.*

CHIVES are called in *Greek* Σχοινόπρασον, *Schænopraſum*, in *Dutch Bicfloack*, or *Junceum Porrum*, or *Ruſh Leeke*, in *French Brelles*, and in *Engliſh Cives*, *Chives*, *Civet* and *Sweth*.

2. *Their Deſcription.*

The Leaves of Chives ſeldom riſe above four or five Inches high, of a long, ſlender, round form, like unto common Ruſhes, from which riſe ſmall and tender Stalks, at whoſe extream parts are produced globular Bloſſoms. Their Roots are compoſed of a great Number of very ſmall Bulbs joined together, from which ſtrike great Quantites of fibrous Roots, in a perfect Matt down into the Earth. Their Taſte is between an Onion and a Leek, and are by many called the Leek-ruſh.

3. *Their Temperature.*

Hot and dry.

4. *Their Medicinal Virtues.*

Chives are great Provokers of Urine, but are hurtful to the Eyes, and do ingender hot and groſs Humours.

5. Their Parts for uſe are the tender Tops, eaten alone with Oyl, Pepper and Vinegar, or in Compoſition with other Herbs.

6. The Quantity to be eaten, in Compoſition with other Sallet Herbs, is an equal part.

7. *Their Cultivation.*

Chives are increaſed by their off-ſets, or parting their Roots. They delight in the Shade, and love a light rich Land. The

beſt Seaſon to tranſplant them is in *March*, at which Time cut off Leaves or Graſs, and plant them in Borders, at about ſeven Inches apart in the Rows, as well as one Row from the other.

N. B. That a Border about three Feet and half in breadth (which will receive ſeven Rows) and twenty five or thirty Feet in length, is fully ſufficient to ſerve a very large Family. *Note alſo*, That the oftener Chives are cut, the finer their Leaves come, and conſequently more agreeable in Sallets, than thoſe Leaves that are coarſer and tough.

SECT. X.

Of Clary.

1. *Its Names.*

CLARY is called by the Apothecaries *Gallitricum*, as alſo *Oruala*, and by ſome *Tota bona*, but not properly; in *Italian Sciaria*, in *French Oruale*, in *High Dutch Scharlach*; in *Low Dutch Scharleye*, and in *Engliſh Clarie, Cleere*, or *Clary*.

2. *Its Deſcription.*

Altho' there be divers kinds of Clary, beſides the garden Clary, as the ſmall Clary called in *Latin Gallitricum alterum*, another ſort called *Jupiter's Diſtaff*, and in *Latin Colus Jovis*: The wild Clary, or *Oculus Chriſti*, called in *Latin Horminum Sylveſtre*, and the Clary with purple Leaves, *Horminum Sylveſtre foliis purpureis*: Yet that Clary of which I am now to treat on, is the garden Clary, without farther Regard to any other.

The Leaves of the garden Clary are of a broad oval Form, with their Edges a ſmall matter indented, of a whitiſh Colour, and ſomewhat rough and hairy, as alſo are the Stalks, which produce their Bloſſoms in *June*, *July* and *Auguſt*, that are not unlike thoſe of Sage, which are ſucceeded with long Husks, wherein is their Seed of a black Colour which ripens ſoon after. The Root is divided into many ſmall fibrous Roots, and the Herb in general is of a very ſtrong Smell. When its Seed is ripe, which is always the ſecond Year after ſowing, the Root, Stalk

Stalk and Leaves immediately periſh; ſo that to have this Herb always fit for uſe, 'tis beſt to ſow a ſmall Quantity every Year, to ſucceed each other, as they decay.

3. *The Temperature.*

Clary is hot and moderately dry in the third Degree.

4. *Its Virtues.*

The Leaves being ſtamped or fried whole with Eggs, in the manner of a Tanſie, is a very great Strengthener to the Stomach, Eyes and Back.

5. The Quantity to be eaten is at Pleaſure.

6. The parts for uſe are the young Leaves of the firſt Year's Growth, fried in freſh Butter, with Cream and Eggs, beaten with Sugar, and juice of Orange or Limon.

7. *Its Cultivation.*

The Seed being ſaved when ripe, and ſow'd in *March*, in a ſmall Border of about four Feet wide, and fifteen or twenty Feet long, will produce a very great Quantity, ſufficient for any Nobleman's Family whatſoever, and delights in a rich ſandy Loam.

SECT. XI.

Of Clivers or Gooſe-Graſs.

1. *Its Names.*

CLIVERS is called in *Greek* ἀπαρίνη, *Aparine*, in *Latin* *Lappa minor*, but not properly. *Pliny* affirms it to be *Lappaginis Speciem*, of ſome *Philanthropos*, a Man's Friend, becauſe that it takes hold of Garments, *&c.* when touched by them. In *Italian Speronella*, in *Spaniſh Preſera*, or *Amordi Hortalano*, in *High Dutch Kleeb*, *Kraut*, in *French Reble ou Grateron*, in *Low Dutch Kleeferugt*, and in *Engliſh Gooſe-ſhare*, *Gooſe-graſs*, *Clever*, *Claver*, or *Cliver*.

2. *Its Deſcription.*

Clivers or Gooſe-graſs, hath many ſmall ſquare Branches very rough and ſharp, full of Joints, which are beſet with ſmall hairy Leaves, and are generally ſix in Number at every Joint. The Flowers or Bloſſoms are produced at the tops of the Sprigs of a white Colour, and very ſmall, as alſo is the Seed which are of a ſpherical Form, but indented or hollow on one Side.

The Roughneſs or Ruggedneſs of this Plant being very great, 'tis reported by *Dioſcorides*, that the Shepherds uſed this Herb, to ſtrain or take the Hairs out of Milk, inſtead of a Cullander, or other Strainer, now uſed.

3. *Its Temperature.*

According to *Galen*, 'tis moderately hot and dry, and ſomewhat thin of parts.

4. *Its Medicinal Virtues.*

Clivers being boiled and eaten in Soup, or ſpring Pottage, prevents Fatneſs, and its Juice is good againſt Poyſon, being drank in Wine.

5. *The Parts for uſe.*

The tender Tops, gathered when young in the Spring.

6. The Quantity to be eaten, muſt be proportional, to the other ſpring Herbs eaten with it, as half if but two Kinds; three Parts if three Kinds; four Parts if four Kinds, *&c.*

7. *Its Cultivation.*

This Herb being a great Delighter in Hedges, Ditches, *&c.* is very eaſy to be had in great Plenty during the Spring and Summer, and therefore is never cultivated in our Gardens.

SECT.

SECT. XII.

Of Cowslips.

1. *The Names.*

COwslips are commonly called *Primulæ veris*, and by some *Arthritica* and *Herba Paralysis*, good against the Pains of Joints, Sinews, *&c.* In *Italian Brache Cucult*, in *English Pettie Mulleins* or *Palsie-wort*, and vulgarly Cowslips.

There are also divers other Flowers of this Tribe that are very pleasant in Sallets; as first, the Field Oxelip, called *Primula pratensis inodora lutea*; secondly, double Paigles, *Primula hortensis Anglica*; thirdly, double Cowslips, *Primula veris flore geminato*; fourthly, the field Primrose, *Primula veris minor*; fifthly, the double white Primrose, *Primula veris flore pleno*; and lastly, *Primula flore viridi*, the green Primrose.

2. *Their Description.*

1. These kind of Flowers, are very nearly related to the Mulleins, and was by the Ancients called *Verbasculi*, small Mulleins. The *common Cowslips* being well known to every Boy, I need not trouble my Reader with any Description thereof.

2. The *Oxelip* differs but very little from the *Cowslip*, in the form of its Leaves, but are something lesser, as also are its Flowers, which fall very short of that delightful Smell, which the Cowslip greatly abounds in.

3. The *double Paigle*, called of *Pena Primula hortensis anglica omnium maxima & serotina Floribus plenis*, the greatest *English* garden Cowslip with double yellow Flowers, being also well known to every one, needs no Description.

4. The *double Cowslips*, or those that are two in a Hose, called Hose in Hose, is also well known, and therefore needs no Description. As also, the common white field Primrose, the garden double Primrose, and the green Primrose, whose Flowers are somewhat welted about the Edges, and therefore were called by *Pena, silvarum primula Floribus obscure virentibus fimbriatis.*

3. *Their*

3. *Their Temperature.*

Cowslips and Primroses are of a dry Temperature, and little if at all hot.

4. *Their medicinal Virtues.*

The Flowers being eaten in Sallets, are very good against the Gout and Palsie, and a Conserve made with their Flowers and Sugar prevaileth wonderfully against the Palsie, Convülsions, Cramps, and other Diseases of the Sinews.

5. *Their Parts for use.*

The Flowers being gathered and picked out of their Hose are the parts to be eaten, being first infused in very good Vinegar, and eaten with other Sallet Herbs in Composition.

6. The Quantity to be eaten in a Sallet is double the Quantity of any one of the other Herbs in the Composition.

7. *Their Cultivation.*

Both Cowslips and Primroses being very plenty, in most moist meadow Lands, are therefore very seldom cultivated in our Garden. But if any one is desirous to encourage these Flowers in their Garden, which I cannot but acknowledge that they very well deserve, 'tis performed by parting their Roots, and transplanting their young Off-sets. And altho' these sorts of Flowers are very common in Meadows and Fields, which make them of so small a value among Florists; yet when they are promiscuously planted amongst other Flowers, as Polyanthos's, Hyacinths, Daffodills, Wall-flowers, Flos Adonis, Virginia Stock, *&c.* they make as pleasant and delightful an Appearance, as those others which require much more Labour and Charge in their Cultivations. They begin their Bloom at the End of *February*, and continue to the End of *May*, the Cowslip excepted, which seldom comes into Bloom till *April*.

SECT.

SECT. XIII.

Of Corn Sallet.

1. *Its Names.*

CORN Sallet is called in *Greek* λευκολόχανον, in *Latin Lactuca Agnina latifolia*, in *Dutch Wytmoes*, in *Engliſh* the *white Pot-Herb*, or *Lambs Lettuce*, and *Corn Sallet*.

2. *Its Deſcription.*

Corn Sallet is naturally an Inhabitant of the Field, but for its being a very refreſhing pleaſant Herb, is now received into our Gardens, and was introduced by the *French* and *Dutch*, who were the firſt that eat it in Sallets in *England*.

Its Leaves are in Form long and narrow, of a pale green (and was therefore called the white Pot-Herb) from which riſes a ſlender Stem, about ten or twelve Inches high, wherein are ſeveral Joints, out of which proceed two Leaves, and between them ſmall Stems, bearing at the Ends ſmall Tufts of white Flowers, very cloſe and compact together, which are afterwards ſucceeded by Seed.

3. *Its Temperature.*

This Sallet Herb is cold and ſomething moiſt, like unto Cabbage Lettuce.

4. *The Medicinal Virtues.*

'Tis a very great looſener and refreſher of the Spirits.

5. *The Parts for uſe.*

The tender Tops and Leaves.

6. The Quantity to be eaten in a Sallet, is double the Quantity of any one other Sallet Herb eaten in Compoſition.

7. *Its Cultivation.*

This Sallet Herb is raiſed from Seeds ſown at any time of the Year, 'tis a very hardy Herb, will grow on moſt Lands, and

is

is an excellent good Sallet at all times, but particularly in the Winter and Spring.

SECT. XIV.

Of Garden and Water-cresses.

1. *Their Names.*

1. GArden Cresse is called in *Greek* κάρδαμον, in *Latin Nasturtium*, in *French Cresson*, in *Italian Nasturtio* and *Agretto*, and in *English Cresses*, borrowed from the *Germans*, who call it *Kersse*.

2. Water-cresses, in *Latin Nasturtium Aquaticum*, and *Laver Cratenæ*, and in *English* Brown, or Water-Cresses.

2. *Their Description.*

1. Garden-cresses, *Nasturtium Hortense*, or Town-cresses, has small narrow ragged Leaves, mordicant and hot in Taste. The Stalks are round, and generally rise near two Feet in height, producing many small white Flowers, which are succeeded by little flat Husks or Seed Vessels, like unto those of Shepherds Purse, wherein are contained Seeds of a brown reddish Colour, which when ripe (may be sown again, and) its Root then dies.

2. Water-cresses, the Stalks are weak and hollow, creeping upon the Ground, and strike Root at most of its Joints, which enables it to cover a large compass of Ground; the Leaves are compact, and their Edges something indented or jagged, growing exactly one against another, the end Leaf excepted, which stands alone. The Leaves are of a brown Colour above, and green underneath, which is the true sign to distinguish the physical Kind from the others. The Flowers are white, and appear in *July*, growing in spokie Rundles or Clusters, and the Root is a perfect Thrum or Bundle of Fibres.

3. *Their Temperature.*

1. Garden-cresses are hot and dry in the second Degree. And
2. Water-cresses are evidently the same.

4. *Their Medicinal Virtues.*

Garden and Water Creſſes being eaten raw in Sallets, are very good againſt the Scurvy, and are very looſening and refreſhing.

5. *The Parts for Uſe.*

Of Garden Creſſes, the Seed Leaves; and the next to them —
Of Water Creſſes, their tender Leaves and Shoots.

6. *Their Proportion in Sallets.*

The Quantity of each in a Sallet, where are many other Herbs that are cold and moiſt, as Cucumbers, Lettuce, *&c.* is of each three Times the Quantity of any other Kind of Sallet Herb uſed therein.

7. *Their Cultivation.*

Garden Creſſes muſt be ſown on gentle Hot-Beds, during the Months of *January*, *February*, and the firſt Fortnight in *March*, as directed for Chervil, after which they may be ſown in the natural Ground under a South Wall, *&c.*

The Water Creſſes are beſt in *March*, when they firſt appear, and as they delight in gravelly Springs, running Brooks, *&c.* are never cultivated in the Garden.

SECT. XIV.

Of Cucumbers.

IN Conſideration that many ingenious Gardiners raiſe early Cucumbers, and oftentimes cut Fruit for the Table in *March*, and ſometimes in *February*, I have therefore plac'd them amongſt the firſt Salleting, notwithſtanding that I cannot recommend their being eaten ſo very ſoon as *February* or *March*, they being much too cold for the Weather of thoſe Months.

1. *The Names.*

Cucumbers, are called in *Latin Cucumis ſativus* or Garden Cucumber, in *Italian Concomero*, in *Spaniſh Cogombro*, in *High Dutch Cucumern*, in *Low Dutch Coucommeren*, and in *Engliſh Cucumber*, and vulgarly *Cowcumber*.

2. *Their Deſcription.*

Altho' there be divers Kinds of Cucumbers, as the long and ſhort prickly Cucumber, the long and ſhort ſmooth Cucumber, the white Cucumber, the *Turky* Cucumber, the Adders Cucumber, Pear faſhion Cucumber, *Spaniſh* Cucumber, wild Cucumber, *&c.* yet I cannot recommend any but the long and ſhort prickly, the ſmooth and *Turky* Cucumbers, which in general are well known, and therefore need no Deſcription.

3. *Their Temperature.*

All Sorts of Cucumbers are temperately cold and moiſt in the ſecond Degree.

4. *Their medicinal Virtues.*

Cucumbers in general are ſoon putrified in the Stomach, but do not much nouriſh the Body, and what is, (as before) is cold and moiſt, and therefore not good. Being eaten raw with Oyl, Pepper, Salt and Vinegar provokes Urine, ſharpens the Appetite, opens and cools the Liver, and helps the Cheſt and Lungs that are inflamed.

5. *The Parts for Uſe.*

When Cucumbers are very young and pickled, 'tis uſual to eat the out-ſide Rind of the Fruit with them; but when they are largely grown, as fit for ſlicing, to be either fried, ſtew'd or eaten raw, they are generally pared, and then uſed. 'Tis a very great Cuſtom amongſt a great many People to make choice of the very largeſt Cucumbers, believing them to be the beſt, which are not, but inſtead thereof, are the very worſt, except ſuch as are quite yellow. Therefore in the Choice of Cucumbers, I recommend thoſe that are about three Parts grown, or hardly ſo much, before thoſe very large ones, whoſe Seed are generally

generally large, and not fit to be eaten, excepting by such Persons whose Stomachs are very hot.

6. The Quantity to be eaten is at Pleasure.

But herein observe, that 'tis better to eat too few, than too many; and if your Stomach will bear, to eat a good many Onions sliced amongst them, 'tis much better than to eat them alone.

7. Their Cultivation.

The Cucumbers that are eaten in this Season, being raised on Hot-Beds, I shall now proceed to give proper Directions for the Performance of the same as practised by every good Gardiner, who raises this Fruit.

The first Work to be done, is to prepare a Parcel of fresh Horse-Dung and Sea-Coal Ashes, as directed for the forcing of Asparagus, Sect. II. and about the End of *December*, or Beginning of *January*, make a very strong Bed, of such a breadth and length, as may exceed the Bigness of your Frame about six Inches all round, and three Feet and a Half or four Feet high, when settled. And in the making of this Seed-Bed, observe that the Dung be equally settled with the Fork, but not trod down, as is usual, for that causes the Bed to fire and burn very much on a sudden, which when over loses its Heat presently, and chills the Plants: Whereas on the contrary, if a Bed be made, as directed for the forcing of Asparagus, its Heat will come gradually, and endure a very long Time.

About two Days after the Bed is made, place on the Frame and Lights, and six or eight Days after that, earth the Bed with dry, rich, light Mould, preserv'd from the Winter's Rain in some Out-House, *&c.*

The Thickness of Mould need not exceed seven or eight Inches, which, the Day after earthing, will have received a sufficient Heat for the sowing of your Seed, which is best done in little Drills about an Inch deep, at about two Inches asunder; and if the Weather is not very cold, I would advise that you cover the Lights every Night very thinly; for as the Bed is now coming into its Heat, if you should cover very thick, as many do, you would set the Bed on fire by drawing its Heat up so very hastily, which close covering never fails of doing.

The Heat of your Bed being moderately drawn, will cauſe the Seed to appear above Ground about the fourth or fifth Day after ſowing, at which Time give them all the Air and Sun that is poſſible, ſo as not too much, whereby you may loſe your Plants by too much Air, which is of as bad a Conſequence as when they are ſtifled for want of Air; which is diſcover'd by their being of a very pale Colour, inſtead of a lively Green, and very much drawn up and long ſtem'd.

The only Care that is now to be taken, is more to defend them from cold Air, and to ſtrengthen, than to draw and force them. And during all this Work, great Care muſt be taken to wipe away the cold Steam, which by the Morning is condenſed into Water, hanging in Drops on the Glaſſes, which is beſt performed by a Woollen Rag, *&c.* This cold Steam is preſent Death to every Plant it falls on, and therefore great Care muſt be taken to prevent its ill Effects. If your Lights are well made and firm, 'tis ſufficient if you turn the Glaſſes inſtead of wiping them; and indeed is much the better way, becauſe 'tis ſooner done, and the Bed leſs expoſed to the Air. If you find that the Bed heats very much, and a great Quantity of Steam ariſes, 'tis beſt to abate the Covering, and to give a little Air in the Night; for in ſhort, if they have not good Air, they are ſoon deſtroy'd: And in the Day Time, when the Sun ſhines very freely, be ſure that they have ſufficient Air, or otherwiſe the Steam that is then drawn up, will immediately kill them.

In the giving Air to Cucumbers, obſerve that 'tis given in ſuch Parts of the Frame, where the Wind cannot affect the Air of the Bed, which oftentimes kills the Plants.

Theſe Directions being duly obſerved, your young Seedlings will thrive with good Succeſs, and become very good Plants.

When they begin to ſhew their third Leaves, they muſt be tranſplanted into ſmall Flower-Pots or Baskets, of ſeven or eight Inches Diameter, and four or five Deep, as directed by Mr. *Bradley*, in his *New Improvements*, Part III. Page 118. at about four Inches apart, placing four Plants in a Basket or Pot: And as Mr. *Bradley* obſerves, that of the two, the Baskets are the beſt, being made open on their Sides with Oziers: I do alſo recommend the ſame, in regard to their great Convenience in removing Plants from one Bed to another, as they decreaſe in Heat, without any ways diſturbing the Roots of the Plants, which

which cannot be avoided when they are grown too large for the Pots; and beſides, if a Bed happens by Winds ſuddenly to work and heat, and thereby ſcald or burn, the Baskets, tho' very hot, are inſtantly cool at raiſing up, which Pots are not, for they retain the burning Heat a long Time.

The Baskets are beſt when made with young Oziers, which muſt, before they are uſed, be caſt into ſcalding or boiling Water, to prevent their growing when in the Hot-Bed.

Your Plants being thus managed, will be very cloſe jointed, if you have allow'd them ſufficient Air: And when they are arrived into their ſecond or third Joint, make a good ſtrong Ridge of about three Feet in Height when ſettled, which when its Fury of Heat is over, as will be in about ten Days or a Fortnight after making, then earth it in thoſe Places where your Plants are to ſtand for good, and the next Day afterwards place or plant your Baskets of Plants therein, at the Height of ſeven Inches above the Dung; and at the ſame Time obſerve to cover the other Parts of the Ridge with Earth very thinly, to prevent the Steam of the Dung riſing, which is preſent Death to theſe Plants at all Times. When you find that the Earth of your Bed grows dry, 'tis neceſſary to give the Plants Water, which prepare by its ſtanding one Night within the Frame, before 'tis uſed, as directed for Aſparagus forced, Sect. II.

Having thus tranſplanted your Plants for good, obſerve the Temperature of the Bed, and as its furious Heat declines, make good the remaining Earth within the Frames, always remembring to allow them ſufficient Air, and that they are not any ways affected by the cold Steam within the Bed, or by any which may ariſe from the out Parts, which may be prevented, by covering the Dung from whence it ariſes, with any common Earth or Mould.

Your Plants being thus govern'd, will ſoon make great Progreſs; and that they may break out in many Runners, from which comes the Fruit, 'tis beſt to pinch or cut off with a Penknife the third or fourth Joint of every Plant, always obſerving to peg down every Runner, that they may not be burnt or deſtroy'd by the Glaſs (which too often happens) when their tender Shoots bear againſt it.

The

The Fruit ſprings forth from between the Stalks and Leaves, and appears very large before that the Bloſſom at its end opens; and when theſe Bloſſoms blow ſtrong and large, 'tis a very great proof of the Vine being in a good State of Health: So alſo 'tis to be obſerved in young Plants, when they hold their Seed Leaves with Strength and good Colour. And beſides theſe Bloſſoms produced at the end of the Fruit, there are others, which grow at the Joints, called falſe Bloſſoms, which never produce any Thing; and are therefore by Gardiners picked off, as ſoon as ever they appear, to prevent their drawing any Nouriſhment from the Vines, which is ſuppoſed to prejudice the Fruit belonging thereunto.

As to Mr. *Bradley*'s Opinion of the male Duſt contain'd in theſe male Bloſſoms, and convey'd by the Air or Wind, to the female Bloſſoms at the end of the Fruit; I am not ſo good a Philoſopher, as to confirm or ſpeak one Word of the ſame. Perhaps it may be ſo, and that he may have ſeen, and been privy to ſuch like Sports more than I have as yet thought on; but I can affirm this for Truth, as alſo can many good Gardiners at *Twickenham* and other Places beſides; That I have raiſed many a good Crop of Cucumbers in very great Perfection, on whoſe Vines I never ſuffer'd one ſingle falſe (or male) Bloſſom to open, or even attain one fourth part of its Growth; for as ſoon as ever they appear'd, I inſtantly diſplaced them (as every good Gardiner always does) and never could obſerve, that for want of their familiar Converſation with the female Bloſſoms at the ends of the Fruit, did ever loſe one ſingle Cucumber thereby: However as I am not ſo proper a Judge of Procreation, as Mr. *Bradley* may be, I ſhall ſubmit to his better Judgment.

When your Vines are tolerably grown, and ſeveral Fruit ſet, be careful that they are not check'd, or ſtarved for want of Water, which will cauſe the Fruit to be both deform'd and of a bitter Taſte: And as the Vines make their Progreſs, ſtir up the Surface of the Earth at the Ends of their Shoots very gently, that their tender Roots may the eaſier ſtrike therein; for the Nature of the Roots of a Cucumber is ſuch, as to extend themſelves as far from the main Stem within the Ground, as the Vines do without. The extenſion and ſize of the Roots, and Vines of every Kind of Cucumber, is always in proportion

to the magnitude of its Fruit; as for Example: The *Turky* Cucumber, whoſe Fruit is very large, produces a much larger Vine, and extends it ſelf much farther than the long prickly Cucumber, and that alſo much larger, and of greater extent, than the ſhort early prickly Cucumber.

Therefore ſeeing that every different Kind of Cucumber is of a different Growth; great Care ſhould be taken in their Planting that they are diſpos'd of, at ſuch Diſtances, as is proper and ſuitable to their reſpective Growth.

The different Growth of Cucumbers being thus conſidered, as to their Diſtance, each Hole from one another; we ſhould alſo conſider the number of Plants neceſſary for each Hole according to their difference of Growth; for was we to place but one or two at moſt of the ſhort prickly Cucumber Plants in one Hole, which is fully ſufficient for the *Turky* Kind, we ſhould not receive a half Crop; and on the contrary, if of the *Turky* Cucumber we plant three or four Plants, as is uſually done with the prickly Kind, their Vines would rob one another of their Nouriſhment, and run into Confuſion.

'Tis obſervable, that new Cucumber Seed draws a much greater Nouriſhment, and is leſs fruitful, than ſuch Seed as is ſix or ſeven Years old, their Vines being more luxuriant, and leſs prolifick, with their Joints at a very great Diſtance; which in old well ſaved Seed, are very cloſe and nearly ſituated together. Now in order for the Diſcovery of the Cauſe, why old Seed ſhould produce a much better Crop of Cucumbers, than new Seed, I have made the following Experiment, wherein I have diſcovered the Cauſe.

Having early in the Year made choice of the very beſt and earlieſt Cucumbers that came to perfection in the Spring (which muſt always be obſerved, and not delayed to the latter part of the Crop, when the Fruit has not half its Strength and Goodneſs) to ſave Seed from when rotten ripe; I then waſhed it out and dried the ſame in the Sun, and put it into a Seed Bag, very ſecure from Mice, which are great Lovers of this kind of Seed, and therefore muſt be carefully guarded againſt.

This being done, I took part of the Seed, and cauſed it to be ſewed up in a ſmall Linen Bag, which about the beginning of *Auguſt* I put into the Watch Pocket of my Breeches, wherein it remain'd till the end of *December* following; at which

Time

Time I took it out of the Linen Bag, and obſerved that it had ſhrinked very much, and was become very hard. And having prepared a Seed Bed, I ſow'd the ſame, as alſo ſome of the ſame Seed, as was kept in my Seed Drawers, and others of eight Years old, of the ſame Kind: The Seed that was kept in the Seed Drawer, of one Year's Age, came up immediately: But the others, *viz.* That of eight Years old, and that of one Year preſerved in my Pocket, as aforeſaid, did not come up within two Days after the firſt, and were much weaker: However, being very eager to ſatisfy my Curioſity herein, I gave them an equal Attendance in every part of their Government, and at length found, that the Seed of one Year's Growth, kept in the Seed Drawer, produced very large Vines, and little or no Fruit; but the Seed of one Year, which I preſerved in my Fob, produced rather a much better Crop, than that which was eight Years old: From which it appear'd, that the moderate dry Heat of my Body, communicated to it when in my Watch Pocket, had the very ſame Effect as when gradually dried by time in the Term of ſeven or eight Years.

When hot Beds or Ridges decay very much in their Heat, let them be lin'd as before directed for Aſparagus, Sect. II. and when many Ridges or Frames are placed before one another, cut away as much of the old Dung as is neceſſary, and fill up the Alleys or Spaces between, even to the top of the Ridges, with freſh Horſe Dung, covering it with indifferent Earth, to prevent the Steam from riſing, which (as I ſaid before) is deſtructive to your Plants.

The leſs that their Vines are diſturbed on any Account, the better for the Veſſels which convey the Juices to the Fruit, for being very tender, they are eaſily bruiſed and prejudiced by every Accident, *&c.* that cauſes their removal.

The more Shade every Fruit poſſeſſes, the better it grows; for when Fruit of any Kind is fully expoſed to the Sun, before they have done growing, the direct Beams of the Sun dry and pinch the Veſſels of it, (as Mr. *Bradley* obſerves) that the Sap cannot paſs with ſuch Freedom, as in thoſe Fruits growing in the Shade, whoſe Veſſels are open and free: Therefore always remember that the immediate Heat of the Sun is only neceſſary for the ripening the Juices of Fruit, when fully grown, and giving its natural Colour, and not for the Growth of it, as many have thought.

When

When a Bed grows cool, if under the Vines you cover it with Moſs, ſo as not to diſturb or damage them, 'twill draw a freſh Heat, and endure a long time.

Whenever you water Cucumbers, be careful that the force of the Water do not diſplace their Roots, and that you wet their Leaves as little as poſſible, which Work is beſt done in an Evening, and thereby will be dry by the Morning: And if the Weather is warm in *March* or *April*, and inclinable to Rain, take off the Lights, and let them have a gentle Shower; 'twill add very much to their Increaſe and Welfare; after which lay on the Glaſſes, which will draw up a freſh Heat to the Moiſture then received, and cauſe them to flouriſh and thrive greatly.

This firſt Crop is generally preſerved by the Frames to the very laſt; and that your Table may not be deſtitute of a ſecond Crop, to ſucceed the firſt, 'tis highly neceſſary and very commendable to ſow a ſecond Crop, at the back of your Frames, about the middle of *February*, and a third Crop about the middle of *March*; both of which, when in the ſecond or third Joint, may be tranſplanted out for good on Ridges, and preſerved with Bell, or ſquare Glaſſes, inſtead of Frames, being ſhaded with Mats for the ſpace of a Day or two after Planting, till they have ſtruck Root, and able to endure the Sun; as alſo every Night to preſerve them from the Cold.

N. B. That theſe Ridges need not be made ſo very ſtrong, as directed for the firſt Crop.

N. B. That the ſowing and tranſplanting of Melons has no ſort of difference from that of the Cucumber: Therefore whoever are Lovers of this noble Fruit, may ſow their Seeds about the middle of *February*, and order them, in every Reſpect, as the ſecond Crop of Cucumbers, the pruning of their Vines, and manner of watering excepted, which is thus performed.

1. *The Manner of Pruning.*

When your Plants are in the ſecond Joint, cut or nip that off, and 'twill cauſe two other Runners to break out from the Stem, at the Seed Leaves, which ſtop at the third Joint, and all others alſo, as they come forth.

This Method being duly obſerved, will cauſe the Vines to throw out great plenty of Fruit, which when ſet, ſtop the Vine whereon it grows, at two or three Buds or Joints beyond the

Fruit, which will cauſe it to grow away with good Succeſs. The nearer the Fruit is ſet to its Root, the better; becauſe the Sap is not ſo much ſpent in a ſhort Paſſage from the Root, as when it has a long way to travel before it arrives at the Fruit, when the Fruit ſets very remote from the Root, as at the very extreme part of the Vine.

It often happens in both Melons and Cucumbers, as well as in Fruit Trees, that there are many very weak Shoots or Vines, which are called water Shoots, never producing any Thing more than Leaves and falſe Bloſſoms, which greatly rob the Fruit of its Nouriſhment, and therefore ought to be pruned away.

Melons in general require a much lighter dryer Earth, and a greater Heat than Cucumbers do, which delight in frequent Refreſhings of Water, and will not thrive without it. In the watering of Melons, obſerve that you place a Bell Glaſs over their Roots, to prevent the Water coming to them, which inſtantly cauſes them to canker or rot, and ſoon die; and at all Times 'tis very neceſſary to preſerve their Roots as well from the cold of the Night, as the Rains alſo.

The Nature of a Melon is ſuch, that when their Fruit is ſet, they delight to be ſhaded by their Leaves, to have moderate Waterings when the Earth is extreme dry, and not to be kept very moiſt, which cauſes their Fruit to have a watery and inſipid Taſte.

As ſoon as the Fruit is fully grown, it cannot be too much expoſed to the Sun; and that it may receive the very greateſt Advantage thereby, I adviſe that a Bell or ſquare Glaſs be placed over the Fruit, which ſhould be laid on plain Tiles, and turned every Day till ripe, which is known by their agreeable Odour, as well as by the ſmall Cracks about the end of the Stalk, as if it was ſeparated from the Fruit in order to be diſcharged, having then perform'd its great Office. When Melons are to be ſent ten, twenty, or thirty Miles, 'tis beſt to cut them a Day or two ſooner than when ripe, and to be eaten immediately; and in the cutting of a Melon obſerve, that you cut its Stalk to the length of one Joint at leaſt, with a Leaf or two alſo: It adds a great Beauty to the Fruit when at Table.

To enumerate the ſeveral Kinds of Melons would be too tedious a Task, and not any way ſerviceable: Therefore I ſhall only add, that the very beſt are thoſe of a middling Size, and

not

not thoſe as large as Pumkins, which by many are moſt valued, for want of better Judgment therein.

The *Melon* is called in *Greek* μήλον, *viz.* An Apple, in *Latin Melo*, in *Italian Mellone*, in *Spaniſh Melon*, in *High Dutch Melaun*, in *Low Dutch Meloenen*, in *French Melons*, and in *Engliſh Melon*, or *Musk Melon.*

The Meat of the Musk Melon is very cold and moiſt, and much harder of Digeſtion than the Cucumber; and when any Perſon eats too much of it, it lies very long in the Stomach, and very often cauſes *Agues*, *Fevers*, &c.

The *Italians* and *Spaniards*, who have them in much greater Perfection than we can in *England*, are ſaid to eat them, more to repreſs the rage of Luſt, than for any medicinal Virtue.

SECT. XVI.

Of Elder Buds and Flowers.

1. *Its Names.*

THIS Tree is called in *Greek* ἀκτὴ, in *Latin Sambucus*, in *High Dutch Holunderholder*, in *Low Dutch Vlier*, in *Italian Sambuco*, in *Spaniſh Sauco*, *Sauch*, *Sambugueyro*, in *French Hus* and *Suin*, in *Engliſh Elder* or *Elder Tree*, bearing large Bunches of black Berries which are ripe in *September.*

But beſides this black Elder, there is another Kind, which produces white Berries, called by divers People *Sambucus Sylveſtris*, wild Elder; but *Matthiolus* calls it *Montana* or Mountain Elder.

2. To give a Deſcription of Elder would be needleſs, ſeeing that 'tis known by every Boy that uſes a Pop-gun.

3. *Its Temperature.*

The Temperature of Elder, according to *Galen*, is of a drying Quality, and moderately digeſting.

4. *The Medicinal Virtues.*

The tender Buds and Leaves of Elder, boiled in Broth or Soup, open the Belly, purge all manner of ſlimy Phlegm,

and cholerick Humours; as alſo doth the middle Bark, but in a more violent Manner.

The Leaves pounded with Deers Suet are good for hot Swellings and Tumours, and greatly help the Gout.

The inner and green Bark is a very ſtrong Purge; being ſtamp'd, and the Juice preſs'd out and drank in Wine, is very good againſt Choler and watery Humours, and eſpecially the Dropſy.

The Flowers gathered in *April* or *May* and dried, being ſteep'd in Vinegar, are very wholeſome for the Stomach, ſweeten the Blood, create an Appetite, cut, and make thin all groſs and raw Humours,

5. *The Parts for Uſe.*

The young Buds and tender Leaves for Pottage.

The Flowers being dried for Vinegar, and

The Berries, which are ripe in *September*, for Syrup or Wine; of which Kinds, the white is the moſt agreeable for Wine, it being free from that very ſtrong Taſte which the black Elder much abounds in. About five Years ago I drank part of a Bottle of white Elder Wine, made by that *ingenious* Nurſery Man, Mr. *Peter Maſon* of *Iſleworth* in the County of *Middleſex*, which was ſo very ſoft, and of ſuch a delicious Taſte, that 'twas judged by many, who were competent Judges of good Wine, to be as good a White Wine as they had ever taſted before: And 'tis a very great pity that this, as well as many other *Engliſh* Wines, are not propagated much more than have hitherto been done.

6. The Quantity of Buds or Leaves, to be uſed in Pottage, muſt be a proportionable part with other Soup Herbs: And the Flowers for Vinegar are at pleaſure; as alſo are the Quantity of Berries for Wine.

7. *Its Cultivation.*

Both Kinds of Elder are increaſed by Slips or Cuttings, and will thrive in any ſort of Land that is tolerably good, and are often found growing wild in Hedges, Woods, *&c.*

And altho' 'tis but very little regarded by Gardiners, yet I am well aſſured, that were they to plant it in Hedges, running *Eaſt* and *Weſt*, it would not only be a great Preſervative, by

breaking

breaking off the cold *Northern* Winds from their tender Plants; but by its Produce of Flowers and Berries, would turn to a very great Account alſo.

SECT. XVII.

Of Garden Endive.

1. *Its Names.*

ENDIVE is called in *Greek* Σέρις ἥμερος, in *Latin*, *Intybum ſativum*, and of ſome *Endivia*, in *Italian Scariola*, in *Spaniſh Serraya Enuide*, and in *Engliſh Endive*.

2. *The Deſcription.*

Garden Endive is a Sallet Herb, whoſe Leaves are very long and narrow with jagged Edges, and ſomething curling, like unto the curled Endive, but the Leaves are much larger; from which in the Spring riſes a round and hollow Stalk, divided towards the upper part into many ſmall Branches, which being broken, immediately iſſues out a great Quantity of Sap, like unto Milk, but of a bitteriſh Taſte.

On the extreme parts of the Stalk its Flowers are produced, which are of a blue (and ſometimes a white) Colour: The Root is long and white, with ſmall Fibres breaking out of its Sides, which in general die as ſoon as the Seed is ripe.

3. *Its Temperature.*

Endive is cold and dry, in the ſecond Degree, and being ſomething bitter, doth cleanſe and open.

4. *Its Medicinal Virtues.*

This Herb being eaten raw in Sallet with Oil and Vinegar, *&c.* comforts weak and feeble Stomachs, cools and refreſhes Stomachs over heated, cools the hot burning of the Liver and opens its Obſtructions, cauſes Sleep, and is very good in hot burning Fevers.

5. *The*

5. *The Parts for Use.*

The tender Leaves, when blanch'd as hereafter directed.

6. The Quantity or Proportion in a Sallet is generally two Roots in small Sallets, and more in larger, at Pleasure.

7. *Its Cultivation.*

Endive is an excellent Winter and Spring Sallet, and highly deserves our Care, in respect to its excellent Virtues before described.

It loves a very rich Soil, and must be sown about the beginning of *May* for the first Crop; the beginning of *June* for the second; the beginning of *July* for the third, *&c.* When it has grown in the Seed Bed to a tolerable good Size, transplant it in Beds, or in single Rows between your *Sellery* at about eight Inches apart; and when 'tis well grown, take some Bast-mat, and tye some of it up, *viz.* as much as may be required in a Week's Use, and the next Week after tye up the like Quantity, and so on during the whole Season: But whenever you tye any up, be sure that 'tis perfectly dry, or otherwise 'twill immediately be rotten and disappoint you of your Hopes.

The Ancient's Method for blanching of Endive was as follows. First, They sow'd their Seed in *July* and *August*, from which came very good Plants, which would endure the Winter, and were planted out at about the Distance of seven or eight Inches, as practised by the modern Gardiners: And when the Winter came on, that the Endive had done growing, they used to take it up in a very dry Day, and bind up the Leaves together, with small Withs or Bast-mat, and then bury it in the Ground with the Roots upward, to prevent the Earth's getting amongst the Leaves, which would instantly rot them; and as they had Occasion for them during the Winter, they used to take them, even at any Time, either in Frost, Snow, *&c.* when they were finely blanched, and in greatest Perfection.

This manner of preserving Endive is certainly the very best, for let the Winter have ever so much Snow, Rains and Frosts, which soon destroy this Sallet Herb, it cannot any ways affect, or damage their Leaves, being buried as aforesaid.

SECT.

SECT. XVIII.

Of Fennel.

1. *Its Names.*

FENNEL is called in *Greek* μάραθρον, in *Latin Marathrum* and *Feniculum*, in *Italian Finocchio*, in *Spaniſh Hinoio*, in *High Dutch Fenckell*, in *Low Dutch Venckell*, and in *Engliſh Fennel.* Of Fennel there are two Kinds, *viz.* The common and the ſweet Fennel, which laſt, in the Space of two Years, will degenerate and become common Fennel.

2. *The Deſcription.*

Both theſe Kinds of Fennel being perfectly known to every one, need no Deſcription.

3. *Their Temperature.*

Hot and dry in the third Degree.

4. *Their medicinal Virtues.*

The tender Suckers being eaten in the Spring as a Sallet, are very good for the Lungs, Liver and Kidneys, opening their Obſtructions and comfort the inward parts. The Seed drunk in Wine, expels Wind, eaſes the pain of the Stomach, and prevents Retchings to vomit. The green Leaves, being eaten in Sauce with Mackerel, *&c.* cauſe great Quantities of Milk in the Breaſts of Women who ſuckle young Children.

The Decoction of Fennel drunk, provokes Urine, eaſeth the Pain of the Kidneys, and is very good againſt the Stone; as alſo are the Roots, being boiled in Wine and drank, and are likewiſe very good againſt the Dropſie.

5. *Their Parts for Uſe in Sallets or Sauce.*

1. The Stalks and Suckers, whilſt young, for Sallets, being peeled and eaten as Sellery, and
2. The green Leaves for Sauce, *&c.*

6. The

6. The Quantity of young Shoots in an indifferent large Sallet to be about ten, but the green Leaves are at Pleasure.

7. *Its Cultivation.*

Both kinds of Fennel delight in good mellow deep Land, and are increased by Seed sown in the Spring, which was ripened at the end of the preceding *August*; or it may be increased by dividing the Roots, which are lasting for many Years.

In the Spring, before the Root puts forth its tender Shoots, cover the Top about six Inches thick with Earth, which will blanch the young Shoots, as they make their Way through it, and will be fit for Use as soon as above Ground.

SECT. XIX.

Of Garlick.

1. *Its Names.*

GARLICK is called in *Greek* σκόροδον, in *Latin Allium*, by the *Germans Knoblauch*, in *Low Dutch Look*, in *Spanish Aios*, *Alho*, in *Italian Aglio*, in *French Ail* or *Aux*; the *Bohemians* call it *Czesnek*, and the *English Garlick*, or *Poor Man's Treacle.*

2. *Its Description.*

Garlick is a bulbous rooted Herb, covered with very thin Skins, (finer than Gold-Beater's Skin) of a very light white Colour towards the Bottom, (from whence the fibrous Roots break forth) and of a very light purple towards the upper Part or Bud, from which ascends the Stalk; the Bulb, or Root consists of many small Cloves, which have a general Communication at the Bottom of the Bulb: The Leaves are green, and in form much like unto those of the Leek.

At the end of two Years its Stalk springs up, (as aforesaid) bearing at its end a little Pod, which when open'd produces a tuft of Flowers, covered with a white skinny Substance, wherein, when ripe, are round black Seeds, but are never saved for any use.

3. *Its Temperature.*

Garlick is of a very ſharp, hot and dry Nature, in the fourth Degree, according to *Galen.*

4. *Its Medicinal Virtues.*

It being eaten, heats the Body very much, attenuates thick and groſs Humours, cuts ſuch as are tough and clammy, and conſumes them; opens Obſtructions, and is a very great Enemy to cold Poiſons, and bitings of venomous Beaſts, for which Virtues, *Galen* called it *Theriaca Ruſticorum,* or the Husbandman's Treacle.

It greatly helps an old Cough, provokes Urine, breaks and conſumes Wind, and is very good for a Dropſie proceeding from a cold Cauſe. It kills Worms in both Men and Children, being eaten raw by Men, and boiled in Milk for Children.

'Tis a very great help to a cold Stomach, and is a very great Preſervative againſt Contagions and Peſtilence.

5. *The Parts for Uſe at Table,*

Are the Cloves, more to rub the Plates withal to give a Reliſh to the Meat, than to eat the Cloves themſelves.

6. The Quantity is at Pleaſure.

7. *Its Cultivation.*

Garlick is very eaſily increaſed from the Cloves of its Root, which is beſt done in *March*, being then planted in light ſandy Loam, (rather then ſtiff cold Land, wherein it will not thrive) in a Border, about five or ſix Inches ſquare from one another; and in *July*, when the Leaves turn yellow, the Roots muſt be taken up, and very well dried in the Sun, otherwiſe they will ſoon rot, as will all other Roots that are to be kept the Winter, if not well dried at firſt taking up.

N. B. That *Rocambole*, by ſome called *Spaniſh Garlick*, is a very uſeful Vegetable, and is much eſteemed for its high Reliſh in Sauces. The Parts for Uſe are the ſmall Cloves or little Bulbs, contained in the Head of the Stem. It delights in

a light freſh Land, and is propagated by planting the Off-ſets of the Roots in *March*, as directed for Garlick.

Eſchalots, or Shallots, being of the ſame Family with the Garlicks, are therefore annexed hereunto.

They are of great Uſe in Sauces, and therefore a Kitchen Garden ought not to be without them. They delight in the ſame Land as the Rocambole, and are propagated in the ſame Manner.

About the Beginning of *July* their Blades will turn yellow, and ought then to be taken up, well dryed, and laid up for Uſe.

N. B. That a Border of four Feet wide, and about thirty five or forty Feet long is ſufficient for a very large Family.

SECT. XX.

Of Hop Tops, or young Hops.

1. *The Names.*

OF Hops there are two Kinds, the one called *Lupus Salictarius*, the manured Hop in Hop Gardens, and the other *Lupulus Sylveſtris*, the wild Hop; in *High Dutch* they are called *Hopffen*, in *Low Dutch Hoppe*, in *Spaniſh Hombrezillos*, in *French Houblon*, and in *Engliſh Hops*.

2. *Their Deſcription.*

The Garden Hop being ſo univerſally known, needs no ſort of Deſcription; and the wild Hop, having little or no Difference from the Garden Hop, excepting that its Leaves and Bloſſoms are much leſſer, which I ſuppoſe to be cauſed by its not being cultivated as the other, is alſo needleſs to deſcribe; knowing that there are but few Boys in the Country, but are well acquainted with Hops and Hop Tops.

3. *Their Temperature.*

The tender Shoots or Tops, Leaves and Flowers of Hops, are hot and dry in the ſecond Degree.

4. *Their*

4. *Their Medicinal Virtues.*

The tender Sprouts or Tops being boiled, and eaten as Aſparagus, cleanſe the Blood, provoke Urine, and comfort the Entrails.

5. *The Parts for Uſe,*

Are the young Shoots or Tops gathered in *March* and *April*, when they firſt come up, and about eight Inches in height above Ground.

6. The Quantity to be eaten is at Pleaſure.

7. *Their Calculation.*

The Hops from which the young Shoots are gathered, are generally from thoſe that grow wild in Hedges, and do naturally love a very rich fat Soil. To lay down proper Directions (in this Place) for the Propagation of Hops, for the ſake of their Flowers only, would be a Subject very foreign to our purpoſe, therefore I ſhall omit that for the preſent, and purſue our other Sallet Herbs, as they come in order.

SECT. XXI.

Of Lettuce.

1. *Its Names.*

CABBAGE LETTUCE is commonly called *Lactuca capitata*, and *Lactuca ſeſſilis*. PLINY calls it, *Lactuca Laconica: Columella, Lactuca Bœtica: Petrus Creſcentius, Lactuca Romana*, and in *Engliſh Cabbage Lettuce.*

But beſides this common Cabbage Lettuce, there are many others which cabbage very well, as the *Capaſeen* Lettuce, the Brown *Dutch* Lettuce, the *Roman* Lettuce, the *Imperial* Lettuce, and the *Sileſia* Lettuce: To which I may add divers *French*, and Goſs Lettuces which are extreme good, and cabbage very well with a very ſmall Aſſiſtance of the Gardiner in tying them cloſe up.

To make a Deſcription of the ſeveral Sorts of Lettuce is needleſs, in regard to their being ſo well known to every Perſon.

2. *Their Temperature.*

All Kinds of Lettuce are moderately cold and moiſt.

3. *Their Medicinal Virtues.*

This Sallet being eaten raw, allays Heat, Choler, Thirſt, excites Appetite, and repreſſes Vapours; and when boiled and eaten in Soup, or (as Spinach) with Meat, makes the Body looſe and open.

4. *The Parts for Uſe,*

Are the young Lop Lettuces ſown on gentle Hot Beds, as before directed for Chervil, Sect. viii. and Creſſes, Sect. xiv. or ſuch Lettuces as have endured the Winter, which were ſown the *Auguſt* before.

5. *The Quantity in a Sallet.*

Of whatever Number and Kinds of Herbs the Sallet is compoſed of, the Quantity of Lettuce ought to be equal to one of thoſe Parts, *viz.* If compoſed of three Kinds, to be one third part, if of four Kinds, one fourth, *&c.*

6. *The Cultivation.*

The beſt Sort of Lettuce, for the Service of theſe three Months, is the Brown *Dutch* Lettuce, which if ſown in *Auguſt*, may be tranſplanted out in *September* for good, and is beſt when in a light rich Loam, under a *South* Wall. And for ſmall Lettuce in Salleting, the Lop Lettuce ſown on a Hot Bed, as before directed, is as good as any other Kind.

To have Lettuces cabbaged very early in the Spring obſerve the following Directions, *viz.* About the middle or end of *Auguſt* ſow Brown *Dutch*, *Imperial* and *Sileſia* Lettuce in the Border of a *South* Wall, which will be fit to tranſplant out for good about a Month or five Weeks after ſowing, provided that you keep them moiſt by Refreſhings of Water given in a Morning, if the Seaſon is very dry.

N. B. That the Reaſon why I adviſe their being water'd in a Morning is, in regard to the Coldneſs of the Nights which often

often happen at this Time, which if water'd then, would rather chill and check the Growth of the Plants, than forward them; and the like of all others.

Your Plants being of a ſufficient ſize for tranſplanting, dig up a *South* Border, that is very rich and of a light Nature, wherein plant your Lettuce; the brown *Dutch* at ſix Inches, the *Sileſia* at nine Inches, and the *Imperial* at a foot Diſtance from each other, and the nearer you plant them to the Wall, the eaſier you may preſerve them in Snow and froſty Weather, by covering, *&c.*

And altho' I did not before take Notice of the *Capaſeen* Lettuce, yet we muſt not forget to ſow ſome of that at the ſame Time; for 'tis a beautiful yellow, well taſted Lettuce, and one of the firſt which cabbages in the Spring.

And as theſe ſeveral Kinds of Lettuces differ in their height, we ſhould therefore conſider how to diſpoſe of them, in ſuch a manner that they may all receive an equal Benefit of the Winter's Sun.

Firſt then the *Imperial* being of the greateſt Growth, ought to poſſeſs the back or hindermoſt part of the Border, next the Wall; and in the next Line before that, the *Sileſia*; next before that, the Brown *Dutch*, and laſtly the *Capaſeen* Lettuce without.

N. B. That about the middle of *September* you ſhould ſow a ſecond Crop to ſucceed the firſt, which, when planted out, may be ſo planted, as to be help'd forward, and ſhelter'd from bad Weather, by the Aſſiſtance of Bell and Square Glaſſes, which at thoſe Times are of no other Uſe.

N. B. Alſo, that the *Roman* Lettuce is more tender than the preceding Kinds, and will ſeldom bear the Froſts, ſo that we very rarely make uſe of it for this Seaſon.

About the middle of *February*, when our hot Beds are grown too cold for our Cucumbers, ſow therein Brown *Dutch*, *Sileſia* and *Imperial* Lettuce, which by the middle of *March* may be tranſplanted out on ſome other decay'd Bed, or a new one made very weak on purpoſe, under Square or Bell Glaſſes, and they will be finely cabbaged and fit for the Table in *April*.

The Cabbage Lettuce which is ſown in the Autumn, and cabbages in the Spring, is certainly very good; but nothing near ſo fine as that raiſed early in the Spring, as before directed, whoſe Leaves are in general tender, and much eaſier for the Stomach,

Stomach, which the others are not, being harden'd by the Winter's cold.

In *March* all the Kinds of Lettuce are ſown in the open Ground amongſt Carrots, Parſnips, *&c.* which ſhould be repeated in every Month, or rather oftner during all the Summer Seaſon, that we may always have a conſtant and plentiful Supply of them.

It is obſervable, that if you leave Lettuce Plants in the Seed Bed, and ſuffer them to grow therein to their greateſt Perfection, they never are near ſo well cabbaged, as the others which were drawn from thence and tranſplanted: Therefore 'tis evident, that tranſplanting of Lettuce contributes greatly to their cabbaging.

The Lettuces of any Kind whatſoever, which are deſign'd for Seed, are beſt when planted under a Wall or Pale, that when the Stalks are in Bloom, they may be tacked thereunto with a Nail and Thread, which will not only preſerve them from being annoy'd by Wind, but greatly helps the Seed in ripening, when the Seaſon is very wet and cold, as oftentimes happens.

N. B. That ſuch Lettuces as produce large and fine Cabbages early in the Spring are thoſe that muſt be choſen to let run for Seed; and altho' you make choice of the very beſt Plants for Seed, yet notwithſtanding thoſe Seeds will degenerate, if often ſown in the Earth wherein the mother Plant grew: Therefore to prevent ſuch Degeneration, the only Method is, to keep changing the Land wherein 'tis ſown, which may be done, by being ſown in different Parts of your Garden, or by exchanging the ſame Kind of Seed, raiſed in ſome other Garden, by an honeſt Brother Gardiner, whoſe Care and Word may be depended on.

N. B. That the *Imperial* Lettuces, deſigned for Seed, muſt have their Cabbages cut on the top, at right Angles, or thereabouts, to give leave for the Stem to riſe: But make not the Inciſions ſo large as to let in the Rains, which will inſtantly rot the Plant: Therefore a very ſmall Inciſion is ſufficient.

All Lettuces ſhew a Kind of a Down on their Seed Pods, when their Seed is ripe, at which Time they ſhould be pull'd up, and ſet to dry, in a *Tool-houſe*, *Green-houſe*, *&c.* and then rub'd or thraſh'd out, and kept for uſe.

SECT. XXII.

Of Leeks.

1. *Its Names.*

THE Leek is called by the *Grecians* πράσον, in *Latin* *Porrum*; but *Palladius* in the maſculine Gender calls it *Porrus*; the *Germans Lauch*, the *Spaniards Puerro*, the *French Porreau*, and the *Engliſh Leek* or *Leeks*.

2. *Its Deſcription.*

The Leaves of the Leek are of a very dark green, and in Form ſomewhat broad, and very long; having a Keil or Creſt in the backſide, and in Taſte and Smell are ſomething like unto the Onion.

The Stem riſes from the midſt of its Leaves, which alſo riſe with it on the Sides, bearing on the top a globular Head of ſmall Flowers which are ſucceeded by black Seed, very like unto that of the Onion.

The Bulb or Root is long and ſlender, and eſpecially when 'tis not tranſplanted. Therefore to have Leeks with very large bulbous Roots, Care muſt be taken, that they may be tranſplanted into a rich and light Soil.

3. *Their Temperature.*

Hot and dry.

4. *Their Medicinal Virtues.*

The Root being boiled, brings up raw Humours that offend the Cheſt. A quarter of an Ounce of Leek Seed, with the like weight of Myrtle Berries, being beaten and drank in Wine, ſtop the ſpitting of Blood, which has continued a long time, and is an excellent Remedy againſt groſs and tough Humours.

5. *Its ill Effects.*

Leeks being hot and dry, ingender bad Blood, offend the Eyes, is very bad for thoſe that are by Nature hot and cholerick, and with ſome is very diſagreeable to the Stomach.

6. *Their*

6. Their Parts for Uſe.

The bulbous Root, and hard part of the Stem, with ſome of the tender Leaves.

7. The Quantity is generally at Pleaſure, being chiefly eaten in Spring Pottage, which may be made in leſs or greater Quantity as deſired.

8. Its Cultivation.

The Leek (as I obſerved before) delights in a light rich Soil, and is ſown in *March*, either in Borders to be afterwards tranſplanted out or thinly in Quarters, to remain there, and be houghed out as Onions, at about four or five Inches apart.

But the beſt Way is to tranſplant them in *July* at the aforeſaid Diſtance, which will very much contribute to their largeneſs; and if poſſible, make uſe of wet Weather at planting; for 'tis much more natural to every ſort of Vegetable, than any Water that can be given to them: However if the Seaſon proves dry, they muſt be plentifully watered at planting.

The Seed (as before ſaid in its Deſcription) is not produced till the ſecond Year; and as ſoon as the Seed Veſſels begin to open, cut off the globular Heads of Seed, and tye them up with Lines to the Cieling, ſo that their Heads may hang clear of one another, and be the ſooner dry, at which time the Seed may be beaten out of its Husks, and kept for Uſe in a very dry Place, free from Wet, Damps, *&c.*

SECT. XXIII.

Of White Muſtard.

1. Its Names.

MUSTARD, is called by the *Athenians* νάπυ, in *Latin* *Sinapi*, by the *Germans Senff*, by the *French Seneue* and *Mouſtarde*, in *Low Dutch Moſtaert Sact*, in *Spaniſh* *Moſtaza* and *Moſtalla*, the *Bohemians Horcice*; *Pliny* calls it *Thlaſpi*, and ſome others *Saurion*.

2. *Its Deſcription.*

The Leaves of the white Muſtard, when fully grown, are large and rough, like unto thoſe of the Turnep, but much rougher, and not near ſo large. The Stalk is round, rough and hairy, divided into many Branches, which produce yellow Flowers, that are ſucceeded by long, ſlender, rough Cods, wherein is contained round Seed, which, when ripe, is of a whitiſh Colour, ſomething inclining to yellow, being very ſharp and mordicant.

Beſides this Kind of Muſtard, there are two other, the one called *Sinapi Sativum alterum*, Field Muſtard, whoſe Stalks and Leaves are in Form like unto the preceding, only ſmaller, and are more white and rough. The Flowers are alſo yellow, but the Seed is brown like unto Rape, and not quite ſo biting as the former. The other Kind of Muſtard is called *Sinapi Sylveſtre*, wild Muſtard, whoſe Leaves are like thoſe of the Shepherd's Purſe, but rougher and more deeply indented, with a Stalk growing about two Feet in height, bearing at its Ends, or upper Parts, ſmall yellow Flowers, conſiſting of four Leaves only, which are ſucceeded by ſmall ſlender Cods, wherein is contained the Seed of a reddiſh Colour, but ſmaller than both the preceding, and not ſo biting.

3. *The Temperature.*

Hot and dry in the fourth Degree.

4. *The Medicinal Virtues.*

White Muſtard being eaten, when in its Seed Leaves, quickens, and revives the Spirits, ſtrengthens the Memory, expels Heavineſs, and prevents the vertiginous Palſie.

The Seed of Muſtard pounded or bruiſed with Vinegar, is an excellent Sauce, it helps Digeſtion, warms the Stomach, and excites Appetite.

5. *The Parts for Uſe,*

The Seed Leaves for Sallets, and its Seed when ripe in *July* or *Auguſt*, but of their ſeveral Seeds to make Muſtard with for Sauce, the Field Muſtard is the beſt.

6. *The Quantity in a Sallet.*

If the Sallet is compoſed of four Kinds of Herbs, the Muſtard muſt be one fourth Part, if of five Kinds, one fifth, *&c.*

7. *The Cultivation.*

The manner of cultivating this Sallet Herb is directly the ſame as the Chervil and Creſſes, in Sect. VIII and XIV.

SECT. XXIV.

Of Spear and Garden Mint.

1. *Its Names.*

MINT is called in *Greek* ἡδύσμος and μινθὴ, the *ſweet Smell.* (*vide Pliny*, Lib. XIX. Chap. VIII.) It hath changed the Name amongſt the *Grecians*, whereas otherwiſe it ſhould be called *Mintha*, from whence our ancient Writers derived the Name; for ἡδὺς ſignifies Sweet, and ὀσμὸς Smell: The *Italian* and *French* call it *Mentha*, as the *Latines*; the *Spaniards Yerva buena* and *Ortelana*; in *High Dutch Muntz*; in *Low Dutch Munte*, and in *Engliſh Mint*.

2. *Their Deſcription.*

1. Garden Mint, called in Latin *Mentha Sativa rubra* comes up in the Spring, with reddiſh coulour'd Buds, ſucceeded by Stalks of a ſquare Form, and ſomething hairy, whoſe Leaves are of a deep green Colour, and indented on their Edges, like unto the Teeth of a Saw. The Root grows very ſhallow, divided into many Joints, from which iſſues forth many fibrous Roots, as well as its Stalks: It delights in moiſt rich Land, and loves to extend its Roots to a very great Length.

2. The Leaves of *Salvia Romana*, or Spear Mint are very long and narrow, and in Form not unlike the Willow, but whiter, ſofter and more hairy; and the Roots are of the ſame Form as the red Garden Mint, and love the ſame Soil alſo.

3. *Their*

3. *Their Temperature.*

Mint is hot and dry in the third Degree, and according to *Galen,* ſomething bitter and harſh.

4. *The Medicinal Virtues.*

The tender Tops of Mint being eaten raw, wonderfully help and ſtrengthen a weak Stomach, and dry up all ſuperfluous Humours, cauſe a very good Digeſtion, and are very powerful againſt nervous Crudities.

Mint being diſtilled, the Water is very good againſt Gripings and Pains in the Bowels, the Head-ach, and Vomiting.

And being boiled in Wine and drank, is good againſt the Gravel, Stone and Strangury.

5. *The Parts for Uſe in Sallets.*

The tender Tops when firſt ſpringing out of the Ground.

6. *The Quantity in a Sallet.*

When young Mint is eaten in Compoſition with other Herbs. The Quantity is $\frac{1}{3}$, $\frac{1}{4}$, $\frac{1}{5}$, *&c.* if the Sallet is compoſed of 3, 4, 5, *&c.* Kinds of Herbs: But when eaten alone with the Juice of Orange and Sugar, the Quantity is at Pleaſure; as alſo when uſed in Soups, Sauces, *&c.*

7. *The Cultivation.*

Mint is propagated by parting the Roots any time in *February* or *March,* being well water'd at planting, if a dry Spring.

To have young Mint very early in the Spring, you may take up ſome of the Roots and put them in the back part of your hot Beds, or ſtrewing a few Seacoal-Aſhes on the Border wherein it grows, and placing thereon ſome ſquare Melon or Bell Glaſſes, they will cauſe the Mint to ſpring very early.

When Mint is about ten Inches, or one Foot in height, 'tis then in its greateſt Perfection for drying: Therefore then cut it cloſe to the Ground, being perfectly dry, otherwiſe let it remain till it is, and drying it in the Shade, tye it up in Bunches for the next Winter's Uſe.

SECT. XXV.

Of Nettle Tops.

1. *Its Names.*

NETTLE is called in *Greek* Αχαλήφη, in *Latin Urtica urens* of its burning and ſtinging Quality.

2. *The Deſcription.*

This Herb being ſo well known, and ſo eaſy to be found, even in the very darkeſt of Nights, needs no kind of Deſcription.

3. *The Temperature.*

Stinging Nettles are temperately dry, and a little hot, ſcarce in the firſt Degree, and of ſubtile parts.

4. *Medicinal Virtues.*

Being boiled in ſpring Pottage, makes the Body ſoluble, provokes Urine, expells the Stone out of the Kidneys, and purifies the Blood.

The young Tops being ſtamped, and the juice ſnuffed up the Noſtrils, ſtop the bleeding of the Noſe.

5. *The Parts for Uſe.*

The young Shoots or Tops, when firſt out of Ground in the Spring.

3. *The Quantity.*

When ſpring Pottage, or Soup is made with Nettle Tops, Clivers, Elder Buds, *&c.* there muſt be of each an equal Quantity, in Proportion to the Quantity of Soup made.

7. *The Cultivation.*

Nettles growing ſo very common almoſt under every Hedge, are therefore never cultivated on purpoſe in the Garden.

SECT. XXVI.

Of Citron, Orange and Limon Seedlings.

1. *Their Names.*

1. THE CITRON *Tree* is called in *Greek* μηλέα μεδικὴ, in *Latin Malus Medica,* and *Malus Citria*; the Fruit is called in *Greek* μῆλον μεδικὸν, in *Latin Malum Medicum,* or *Malum Citrium* and *Citromalum.* *Æmylianus* in *Athenæus* ſhews that *Juba* King of *Mauritania* has made mention of the *Citron,* and calls it *Malum Heſpericum:* But *Galen* denies the Name of *Malum Medicum,* and juſtifies it to be *Malum Citrium,* adding that thoſe who call it *Medicum,* call it ſo on purpoſe, that none ſhould underſtand what they ſay; which is very common amongſt Apothecaries, Attorneys, *&c.* however the Apothecaries call the Fruit, *Citrones*; in *High Dutch Citrin Opffell, Citrinaten*; in *Low Dutch Citroenen*; in *Italian Citroni,* and *Cedri*; in *Spaniſh Cidras*; in *French Citrons*; in *Engliſh Citron Apple,* or *Citron.*

2. The ſecond kind of Citron, is that which we call Limon, 'tis called in *Latin Limonyum Malum,* in *Low Dutch Limonen,* in *French Limons*, and in *Engliſh Limon, Lemon*, or *Lemmon.*

3. Oranges called *Malum Aurantium* or *Aurengium,* of the yellow Colour of Gold. Some call them *Arantia* of *Arantium*, a Town in *Achaia,* or *Arania* in *Perſia*; the *Italians* call it *Arancio*, in *High Dutch* 'tis called *Pomeranken*, in *Low Dutch Araengie Appelin*, in *French Pommes d'Orenges*, in *Spaniſh Naranſas,* and in *Engliſh Orange.*

2. *Their Deſcription.*

1. The *Citron* is a Tree which never was known to grow very large, but is generally very full of Wood. The Branches are of a tough and pliable Nature, and the bark of a deep Colour.

The Leaves are of a light green, long and broad, very ſmooth, and of a very delightful ſweet Smell. The Branches are

are adorned alſo with ſmall Thorns, from whoſe lower parts next the Branch the Bloſſoms are produced, each compoſed of five ſmall Leaves of a whitiſh Colour, ſomething inclining to a purple. The Fruit is of a ſpheroidical Form, and very often larger than a Limon; whoſe Kind is of a light golden, or yellow Colour, ſet with ſeveral Wart like Knobs, and of a very pleaſant Smell.

The Limon Tree differs very little from the Citron, except in its Bloſſoms, which are much whiter, and Fruit much leſs.

The Orange Tree does naturally grow much larger than either Citron or Limon, but the Form of its Leaves and Shoots differ very little from either of the preceding. The Flowers are very white, of a very pleaſant ſweet Smell, and the Fruit of a globular or ſpherical Form.

N. B. That this Deſcription is to be underſtood as general, and not particular to any one kind of Citron, Limon or Orange, of which there are great variety of Sorts, which particularly to deſcribe would be both needleſs as well as endleſs; and indeed I cannot but acknowledge, that as my Deſign here is to ſpeak of the Excellency of the young Seedlings when eaten in a Sallet only, I might have omitted even what is above delivered; but conſidering that the various Names and general Deſcription might be an Entertainment to ſome, I therefore thought it neceſſary that the ſame ſhould not be omitted.

3. *Their Temperature.*

Moderately hot and dry.

4. *Their Medicinal Virtues.*

The Flowers or young Seedlings being eaten raw, are exceeding grateful and comforting to the Stomach.

The Rind of Citrons being eaten, is very good againſt all Poiſons. There is now extant, in the third Book of *Athenæus*, a Story of a Malefactor, who being convicted of divers notorious Offences, was condemned to be devoured of Serpents; but the Convict by Accidence, having eaten divers Citrons on the Day that his Execution was deſigned, and being caſt amongſt the Serpents, remained in Health and Safety; for inſtead of their coming to devour him, as they had many others, they

ran away into their Holes, without doing the leaſt hurt imaginable. Hence 'tis very plain that there is nothing in this Life but has its Oppoſite or Abhorrency.

Limons diſtilled with their Rinds, *&c.* and the Water being drank, provokes Urine, diſſolves and expells the Stone.

If to two Ounces of Limon Juice, you add the like Quantity of good Brandy, or the Spirit of Wine rectified, and drink it at the coming of an Ague, it will take away the ſhaking Fit; and if taken three Times in like manner, never fails of a perfect Cure, provided that the Perſon afflicted be covered very warm in a Bed at the Time of taking, and kept ſome Time after in a breathing Sweat.

The Kernels of either Citron, Limon, or Orange, being eaten, kill and expel Worms, and mightily reſiſt Poiſon.

5. *The Parts for Uſe.*

The young Seedlings, when about an Inch or thereabouts in height above Ground, and the Flowers, being firſt infuſed in Vinegar.

6. *The Quantity of each in a Sallet.*

If the Sallet is compoſed of four other Herbs, the Quantity of Seedlings muſt be equal to any one Quantity of the other Herbs, and the like of the Flowers; ſo that each will be one ſixth Part of the whole, and the like of others.

7. *The Cultivation.*

The Kernels being ſown on a moderate Hot-Bed, as directed for Chervil, Creſſes and Muſtard, in Sections viii, xiv and xxiii, and cut as other ſmall Salleting, give a very agreeable and grateful Taſte, when eaten in Compoſition with other Sorts of Salleting. The Flowers are to be gathered as required.

SECT.

SECT. XXVII.

Of Onions.

1. *Their Names.*

THE Onion is called in *Greek* κρόμμυον, in *Latin Cepa*, and many Times *Cepe*, in the neuter Gender.

The ancient Writers called it by the Name of the Place where it grew, ſome being called *Cypria*, *Sardia*, *Cretica*, *Samothracia*, *Aſcalonia*, of a Town in *Judea*, otherwiſe called *Pompeiana*.

Columella ſaith, that there is one ſort called *Mariſca*, which the Countrymen call *Unio*, and from thence the *Frenchmen* call it *Oignon*, if *Ruellius* is right, who is of that Opinion.

And 'tis ſuppoſed that the *Low Dutchmen* call it *Aueuim*, of the *French* Word corrupted. They are alſo called *Setaniæ*, when very little and ſweet, and are thought to be thoſe which *Palladius* calls *Cepullæ*, though he called them *Parvæ Cepæ*, or little Onions.

2. *Its Deſcription.*

The Form of young Onions for Sallets, as well as the Bulbs for Sauce being well known to every one, needs no ſort of Deſcription; and for its Seed which is produced the ſecond Year, 'tis alſo well known to every Gardiner.

3. *Their Temperature.*

Onions are hot and dry in the fourth Degree, but not ſo extream hot as Garlick.

4. *Their Medicinal Virtues.*

Being eaten raw in Sallets or boiled in Sauce, raiſe the Appetite, deſtroy Phlegm, and corroborate the Stomach.

5. *Their Ill Effects.*

Their Bulbs being eaten raw in too great a Quantity, dull the Senſes, hurt the Eyes, cauſe over much Sleep, and overheat the Body.

6. *The Parts for Uſe.*

The young Seedlings when as large as a Wheat Straw for *Sallets*, and the *Bulbs* or *Roots* for *Sauce*, when full grown.

N. B. That the kinds of *Onions* worth the *Gardiner*'s Care is the *Spaniſh Onion*, which is generally very large, and ſweet; and the *Strasbourg Onion*, which is more mordicant, and keeps much longer than the former.

7. *The Quantity for Uſe.*

The Quantity of young Onions in a Sallet, ſhould be equal to two thirds of any one ſort of Herb contained in the Sallet, and the Bulbs or Roots for Sauce at Pleaſure.

8. *Their Cultivation.*

ONIONS are beſt cultivated in rich Soil, and are ſown at the end of *February*, or beginning of *March*, and when they are almoſt large enough to draw for Salleting; they muſt be houghed out, at about two Inches and half, or three Inches apart, and when fit for Salleting may be drawn for Uſe, leaving thoſe which you intend for a Crop, at five or ſix Inches Diſtance from one another, and by ſo doing, you will have a plentiful Crop, and very large, which they cannot be, when left nearer to each other, as is common amongſt many.

In ſowing of Onion Seed be careful in allowing Seed enough, for it is of ſuch a Nature, that there is ſeldom more than one Seed in five that is ſound. Therefore when you ſow ſparingly, you are very often diſappointed of a full Crop, which is eaſily prevented, by allowing a ſufficient Quantity of Seed at firſt ſowing.

When your Onions are about three Quarters grown, it is uſual to preſs down their Tops quite flat to the Ground, to prevent them from robbing the Bulbs of their proper Nouriſhment, and hinder their being very large, and as often as they riſe, they muſt be preſſed down again till the Root has done growing, which is known by the Leaves changing their Colour, at which Time they muſt be pulled up, and laid in Parcels to dry in the Sun, being turned every Day, till very dry; and then taking them away, lay them thinly on the Floor of a Greenhouſe, *&c.* to dry more thorowly, which when

done, ſort the large from the ſmall ones, and tye them up in Ropes, *&c.* for uſe.

If this Work is performed with great Exactneſs in Reſpect to their being thorow dry, and ſo kept afterwards, many of them will remain ſound and good till the middle of *April.* About the beginning or middle of *February,* ſeveral of them will begin to *ſpire* or ſhoot out, it then being their Seaſon to be planted for Seed; and at that Time prepare a piece of rich mellow Land, wherein they may be planted in Rows, about one Foot aſunder (that there may be Liberty to come between them, to deſtroy the Weeds, *&c.*) and in the Rows, four or five Inches apart.

When the Stalks begin to open their globular headed Flowers, which are ſucceeded by their Seed, 'tis good to ſecure them from the Aſſaults of the Wind, with ſmall Stakes placed in their Rows at ſix or eight Feet Diſtance, to which tye Lines of Packthread or Baſs-Matt on each Side the Stalks towards their Top; which will preſerve them from being broken down by the Winds.

When the Seed Veſſels begin to open, gather, and dry them as directed for the Leek Seed, Sect. XXII. *&c.*

SCALIONS or Off-ſets of Onions produced in the Spring, when the Onions are growing to Seed, ſupply their Place till ſucceeded by a freſh Crop; they are hot and dry, but not ſo much as the Onion; they quicken the Appetite, correct Crudities, and promote Concoction. The Parts for Uſe are the bulbous Part, and tender Stalks; and the Quantity to be eaten in a Sallet or in Soup is at Pleaſure.

SECT. XXVIII.

Of Garden-Parſley.

1. *Its Names.*

PARSLEY is called in *Greek* σέλινον, but this kind is called σέλινον κηπαῖον, *viz. Apium hortenſe*; the *Apothecaries* and *Herbariſts* call it *Petroſelinum*; 'tis called in *High Dutch Peterſilgen,* in *Low Dutch Trimen Peterſelie,* in *French*

du Perſil, in *Spaniſh Perexil Julivert* and *Salſa,* in *Italian Petroſello,* in *Engliſh Perſele, Parſely, common Parſely,* and *Garden Parſley.*

2. *Its Deſcription.*

Garden Parſley being ſo very common and uſeful, is known to every one, and therefore needs no Deſcription.

But that my Reader may not be deceived in the Parſley, whoſe Leaves are criſped or curled, called *Apium criſpum ſive multifidum,* or *curled Parſley,* he is to underſtand that, that is alſo a *Garden Parſley,* as the former, whoſe Leaves are ſmooth, and of the ſame Uſe.

The other Parſleys are firſt, the water Parſley or Smallage, called in *Greek* ἡλιοσέλινον, of *Gaza paludapium*; in *Latin Paluſtre Apium,* and *Apium ruſticum,* in *High Dutch Epffich,* in *Low Dutch Eppe,* and by many *Jouffrouwmerk,* in *Spaniſh* and *Italian Apio,* in *French d' L'ache,* in *Engliſh March* mariſh Parſley, and *Apium aquatile,* or water Parſley, but the true water Parſley is *Hydroſelinum,* or *Sium majus.*

Secondly, mountain Parſley, called by the *Grecians* ὀρεοσέλινον by the *Latins Apium Montanum* and *Montapium.*

Thirdly, Stone Parſley, of which there are two kinds, the one called *Petroſelinum Macedonicum Fuchſii,* or baſtard Stone Parſley, and the other *Petroſelinum Macedonicum verum,* or the true Parſley of *Macedonia.*

Fourthly, Wild Parſley *Apium Sylveſtre ſive Thyſſelium:* And

Laſtly, Baſtard Parſley with white Flowers, called in *Greek* καυκαλὶς, in *Latin Caucalis albis floribus,* and by ſome *Daucus ſylveſtris,* or wild Carrot, but very improper. The *Ægyptians* call it *Seſelis,* and the *Engliſh Baſtard Parſley,* and *Hensfoot.*

Theſe laſt five kinds being of no uſe in our Sallets, I ſhall not deſcribe them, or ſpeak of their Temperatures, Virtues or Cultivations.

3. *The Temperature of Garden Parſley.*

Garden Parſleys are hot and dry, the Seeds are more ſo, as hot in the ſecond Degree, and dry almoſt in the third, and the Roots are moderately hot.

4. *Their medicinal Virtues.*

Both of theſe Garden Parſleys being eaten in Sauce, provoke Urine, are very grateful to the Stomach, open Obſtructions, and are good againſt the Stone, as alſo are the Seeds, being taken inwardly.

5. *The Parts for Uſe.*

The young tender Leaves, proceeding from the Crown or Heads of the Roots.

6. *The Quantity.*

Parſley is very ſeldom eaten in Compoſition with other Sallet Herbs, and therefore whenever it is, the Quantity is at Pleaſure.

7. *The Cultivation.*

Parſley delights in mellow rich Land, and is propagated from Seed ſown in *March*, in ſmall Drills at the edge of a Border, *&c.* or all over the Border in general.

N. B. That when your Parſley begins to grow ſtrong, or rather too rank for Uſe, 'tis beſt to cut down part of it cloſe to the Ground, which will cauſe it to ſhoot afreſh, and be very young and tender fit for Uſe.

The Seed lies a very long time in the Ground before it comes up, 'tis produced the ſecond Year, and is ripe in *July* or *Auguſt*.

SECT. XXIX.

Of the Parſnip.

1. *Its Names.*

THE ancient *Herbariſts* called the *Garden Parſnip* in *Greek* σαφυλῖνος, and *Paſtinaca*; and therefore ſome of the latter called or ſurnamed it *Latifolia*, or broad leaved, to diſtinguiſh it from the other Garden Parſnip with narrow Leaves, which is truly called *Staphylinus*, *viz.* the Garden Carrot.

Some Phyſicians not knowing to what Herb the Parſnip could be compared, have feign'd the wild Kind to be *Panacis Species* or a kind of Allheal; others have named it *Bancia*, and ſome *Brancia Leonina*, but the Garden and wild Parſnip are now called, in *Latin*, the firſt *Paſtinaca Latifolia Sativa*; and the latter *Paſtinaca Latifolia Sylveſtris*.

2. *The Deſcription.*

The Leaves of the Garden Parſnip are very broad, conſiſting of many ſmall indented Leaves, placed on a large Stalk one oppoſite to the other. The Stalk riſes from the Head of the Root in the ſecond Spring, divided into many Joints, from which Leaves come forth of the ſame Form, as thoſe on the Head of the Root, but much leſs. The Seed is produced in ſpokie Tufts growing at the top of the Stalk, 'tis of a circular, flat, and very thin Form, and is ſeldom good after the firſt ſaving.

The wild Parſnip is like unto the Garden Parſnip, in Leaves, Stalk, Tufts, yellow Bloſſoms and Seed, but all together much leſs; the Root is ſmall and of a woody Subſtance, not fit to be eaten, which the Garden Parſnip is, its Root being very white, ſweet, and ſoft when boil'd, and an excellent Root for the Kitchen.

3. *The Temperature.*

The Root of the Garden Parſnip is moderately hot and dry.

4. *The Medicinal Virtues.*

Parſnips are a much greater Nouriſher than Turnips or Carrots, they provoke Urine, and are very good for the Stomach, Kidneys, Bladder and Lungs.

5. *The Parts for Uſe.*

The Roots when full grown, being preſerved for theſe Months, as directed for Carrots Sect. VII.

6. The Quantity is at Pleaſure.

7. *Their Cultivation.*

The natural Soil for Parſnips is a very deep rich ſandy Loam, wherein the Roots will become very large. The

The Land wherein they are ſown ſhould be digged very deep, or rather trenched, and being ſown about the end of *February*, or beginning of *March*, will be fit to hough out about the middle of *April*, at which time leave them about eight or ten Inches aſunder, which will give ſufficient room for their being large; which they cannot be, when they are left at the Diſtance of five or ſix Inches, as directed by a late Writer, on the Theorical Parts of Gardening, Part 3. Page 126. And as Radiſhes, Lettuces, Spinage, *&c.* are of a very ſhort Duration in the Spring, therefore amongſt your Parſnip Seed, mix their Seeds to be ſown thinly, and thereby you may receive their Benefit, without the leaſt Prejudice to the young Parſnips. 'Tis the common Practice amongſt many Gardiners, to give their Parſnips but two Houghings: But I am well aſſured by Experience that the oftener either Parſnips, Carrots, *&c.* are houghed, the better they thrive, for the oftener that the Cruſt of the Earth is broke, and the deeper they are houghed, the more Liberty they have to ſwell, which they cannot do, when the Ground is very hard, and baked with heat about them. For it is not their being kept clear from Weeds only, which cauſes their Growth, ſo much as often and deep houghing the Surface of the Ground, which not only gives Liberty for their ſwelling, but for the Rains, Heat, *&c.* to act with greater Freedom and Power.

To prove this, ſow a piece of Parſnips, Carrots, *&c.* at the proper Seaſon (as aforeſaid) and when they are come up hough one part of them as before directed, and only weed the other by hand without houghing, keeping them both very clean from Weeds, during the whole Summer, and in *October*, which is the Seaſon to take them up, you'll find thoſe that were continually hough'd, *&c.* will be ten times larger and better taſted than the others, that were always kept clean from Weeds and never hough'd, and the like of other Vegetables in general.

SECT.

SECT. XXX.

Of Potatoes.

1. *Their Names.*

CLuſius calls Potatoes, *Battata, Camotes, Amotes,* and *Ignanes,* and in *Engliſh* they are called *Potatoes, Potatus,* and *Potades.*

2. *Their Deſcription.*

To deſcribe Potatoes would be a needleſs Work, ſeeing that they are now very well known by moſt (if not every) Perſon in *England.* But as there are divers Kinds of them that grow very well in *England* (which I ſuppoſe came originally from *Ireland,* they being very plentiful in that Country) it will not be amiſs to ſay ſomething of their Kinds.

The firſt is the white Kidney Potatoe, ſo called, in regard to its Form, which is the true Form of a Sheep, or Hogs Kidney.

The ſecond is the white round Potatoe of Colour and Taſte like unto the preceding, as alſo its Skin which is very thin; both theſe Kinds are very pleaſant in Taſte, and oftentimes very large, but don't increaſe ſo much as the following.

The third Kind is that, which is called the *Lancaſhire* Potatoe, of a very pale reddiſh Colour, and of a very large Growth, but very watery and inſipid in Taſte to what ſome of the others are, and eſpecially when planted in a cold and wet Land.

The fourth Kind is the red Potatoe, with a rough Coat, the very beſt of any, and the greateſt Bearer: 'Tis a Potatoe that is generally very large, and of a much finer Taſte than the *Lancaſhire,* and a much better Bearer, but does not come ſo very early, for which that is moſt valued.

3. *Their Temperature.*

The Roots of Potatoes are temperately dry.

4. *Their*

4. *Their Medicinal Virtues.*

They comfort, nouriſh and ſtrengthen the Body.

5. *The Parts for Uſe.*

The Roots, *viz.* The Potatoes themſelves being preſerved from the Froſts in a warm Cellar, *&c.*

6. The Quantity is at Pleaſure, being boiled and eaten with roaſted Mutton, boiled Beef, *&c.* and require a great deal of Butter, Gravy, *&c.* They are oftentimes baked and eaten with baked Meats, or roaſted in the Aſhes, and eaten with Butter as an Egg, when boiled in the Shell. I have ſeen divers of the *Iriſh* People boil and eat 'em with Milk, Cheeſe, or Salt only, which for my part is not ſo agreeable, as when eaten with Mutton, Beef, *&c.* as before delivered.

7. *Their Cultivation.*

The beſt Land for Potatoes is a light ſandy Loam, and rather a green Sward than any other, not but that they will do very well in Land which is cultivated every Year.

The proper time for planting them is *February*, at which time the Ground being digged, they are planted in Rows, at a Foot apart from one another in the Rows, and the Rows at fifteen Inches aſunder, and about ſix Inches deep. But inſtead of planting theſe ſmall Potatoes, 'tis beſt to take ſome of the very largeſt, and cut each of them into as many Pieces as there are Buds, planting one Bud or Piece in a Hole, inſtead of a whole ſmall Potatoe as is uſual.

When they are come up, (or ſooner if the Ground is foul with Weeds) they muſt be houghed, and ſo continued during the whole Summer, till their Haulm ſhades the Ground and prevents the Growth of the Weeds.

When their Haulm produces Bloſſoms, their Roots are then knotting for Potatoes, which may be diſcovered at that time by taking up their Roots, wherein they then appear in great Plenty. And I have often experienced, that thoſe Roots which I have taken up to obſerve the Progreſs of their Growth, have been always much larger than the others, which were not then diſturbed: For 'tis always a certain Rule, that thoſe Roots, whoſe Haulm is very ſhort and thick, has the very beſt Potatoes.

And

And thoſe whoſe Haulm is very rank and large, have ſeldom any that are worth taking up. The Nature of moſt Potatoes is to run with their Roots in a kind of Mat, about ſix Inches round the Stem, at whoſe bottom are often found very good middling Potatoes; but the very beſt are generally about eight or nine Inches in depth, near to the Place of the Mother Plant.

In the digging up Potatoes, obſerve that you place the Spade at a proper diſtance from their Roots, that you don't cut them, and that you ſearch the bottom of every Hole, leſt the beſt Potatoes are left behind: When Potatoes are planted about ſix or eight Inches apart, as directed by the aforeſaid Theorical Writer page 132. they ſeldom are fit for any other Uſe than to feed Hogs, as alſo when planted under Trees; therefore of thoſe beware, leſt after a great Expence, you have a fruitleſs Harveſt.

Soon after *Michaelmas* their Haulm decays, and 'tis then that you are to take them out of the Ground, and keep them in a warm Cellar (from the Froſts) for Uſe.

SECT. XXXI.

Of Penny Royal.

1. *Its Names.*

PENNY ROYAL is called in *Greek* γλήχων, and oftentimes βλήχων, in *Latin Pulegium*, and *Pulegium regale*, to diſtinguiſh it from *Pulegium montanum*; in *Italian Pulegio*, in *Spaniſh Poleo*, in *Dutch Poley*, in *French Pouliot*, and in *Engliſh Penny Royal*, *Pudding Graſs*, *Pulial Royal*, and by ſome *Organie*.

2. *Its Deſcription.*

The common Penny Royal, called *Pulegium regium vulgatum*, is ſo well known, needs no Deſcription.

3. *Its Temperature.*

Penny Royal is hot and dry in the third Degree, and according to *Galen*, is of ſubtile Parts.

4. *The Medicinal Virtues.*

Being boiled in Wine, and drank provokes Urine, and expels the Gravel in the Kidneys.

Being taken with Honey, it cleanſes the Lungs and Breaſt from all groſs and thick Humours: And with Water and Vinegar aſſwageth the inordinate deſire to vomit, and Pains of the Stomach.

5. *The Parts for Uſe.*

The tender Shoots for the Kitchen Uſe, and the Stalks, Leaves, *&c.* when near full grown for Diſtilling.

6. The Quantity of either is at Pleaſure.

7. *The Cultivation.*

Penny Royal delights in moiſt and ſhady Places, and is therefore planted in *North* Borders. It loves a good holding Loam, and is propagated by Slips, planted any time in *March*.

SECT. XXXII.

Of Radiſh.

1. *Its Names.*

RADISH is called in *Greek*, of *Galen*, *Theophraſtus*, *Dioſcorides*, and other ancient Writers, ῥαφανὶς. By Apothecaries, *Raphanus* and *Sativa Radicula*; and by others *Raphanus Sativus*, the Garden Radiſh, in *High Dutch Rettich*, in *Low Dutch Radiis*, in *French Raifort*, in *Spaniſh Ravano*, in *Italian Raphano*; by the *Bohemians* 'tis called *Rzedfew*, and in *Engliſh* Radiſh.

2. *Its Deſcription.*

The Garden Radiſh produces very large Leaves, whoſe ſtalky part at bottom is of a dark reddiſh Colour, and the upper or leafy part very rough, and of a pale green, being indented on its Edges, not much unlike the Leaves of Turnips.

The

The Stalks are round, of a reddiſh and pale green Colour, divided into many ſmall Branches, at whoſe Ends ſpring forth ſmall light purpled colour'd Flowers, each conſiſting of four Leaves only, which are ſucceded by ſharp pointed Pods, ſeemingly puft or blown up, and full of a ſpungious or pithy Subſtance wherein is contained the Seed, which when ripe is of a light brown Colour, of a round Form, and much larger than the Seed of Turnip. The Root is of a taper Form, running down about ſix or eight Inches, with divers ſmall Fibres breaking from its Sides: The top part of the Root is of a very dark or blackiſh red, its middle part of a beautiful red, and the lower part quite white; as alſo are the inward Parts in general, and of a ſharp or mordicant Taſte.

The beſt Kinds of Garden Radiſhes now in being, are the Dwarf or ſhort top Radiſh which comes very early, and the *London* Radiſh, that ſucceeds it, and continues a long while.

3. *Their Temperature.*

According to *Galen*, Radiſhes are hot in the third Degree, and dry in the ſecond.

4. *Their Medicinal Virtues.*

The tender Leaves, or Roots of Radiſhes, being eaten raw in Sallets, procure a good Appetite, provoke Urine, diſſolve cluſtered Sand, and expel it.

The diſtill'd Water of Radiſh expels the Gravel and Stone in the Kidneys.

5. *Their Ill Effects.*

Being eaten before Dinner, are troubleſome to the Stomach, and cauſe much Belching.

6. *Their Parts for Uſe.*

The Seed Leaves, and Roots when as large as the thick part of a common Tobacco Pipe, and the Seed-Pods make a very fine Pickle.

7. *The Quantity for Uſe.*

The Quantity of Seed Leaves, in a Sallet of ſmall Herbs,

ought to be three times the Quantity of any other; and for the Radiſh Roots, they may be eaten at Pleaſure.

8. *Their Cultivation.*

All kind of Radiſhes love a ſandy Loam, that they may freely ſtrike down with their Roots. To have Radiſhes early in the Spring, at the end of *Auguſt*, or beginning of *September*, ſow ſome Seed under a warm Wall, or rather on a decay'd Hot-Bed, that during the time of Froſts, Snow, *&c.* they may be preſerved therefrom; and about the middle of *February*, or ſooner, they will be fit for the Table. And that theſe may be ſucceeded by a ſecond Crop, at the end of *September*, or rather a little ſooner, ſow ſome Seed in the Border of a *South* Wall, that they may get above Ground in their Seed Leaf, before their Growth is ſtopt by the Winter's Cold; and if they are preſerved from very great Froſts and Snow in the Winter, they will be in Seaſon about the middle of *March*.

To have the ſeedling Leaves for eating in Compoſition with other Sallet Herbs, you muſt ſow it in little Drils, on a gentle Hot-Bed, during *January*, *February*, and the firſt Week in *March*, as directed for Chervil, Sect. VIII.

SECT. XXXIII.

Of Horſe Radiſh.

1. *Its Names.*

HORSE RADISH is vulgarly called *Raphanus Ruſticanus*, or *Magnus*, and by many *Raphanus Sylveſtris*, in *High Dutch Merrettich*, *Krain* or *Kren*, by the *Low Germans Meradiis*, and in *Engliſh*, *Mountain Radiſh*, *Great Raifort*, and *Horſe Radiſh*; and in the *North* part of *England* 'tis called *Red Cole*.

2. *Its Deſcription.*

Horſe Radiſh being now ſo well known to every one, 'tis needleſs to give its Deſcription.

3. *Its*

3. *Its Temperature.*

Horſe Radiſh is hot and dry in the third Degree, and has a drying, cleaning, digeſting Quality.

4. *Its Medicinal Virtues.*

Being eaten with Vinegar, as Sauce, it heats the Stomach, and cauſes a very good Digeſtion.

5. *The Parts for Uſe.*

The Roots being very white, and about two Years Growth, are the Parts for Uſe, when ſcraped, or grated very fine.

6. The Quantity is at Pleaſure.

7. *Its Cultivation.*

The natural Soil for Horſe Radiſh is a rich ſandy Loam, and is thus propagated.

Firſt open a Trench as is uſual for trenching of Land three Feet wide, and a full Spit and half deep, and therein place Cuttings of Horſe Radiſh, each having two Buds at leaſt, at about ſix Inches apart; then moving your Line, ſet out the next Trench, which muſt be but half the breadth of the former, and caſt its Earth to the further Side of the firſt Trench, without laying any Roots in this ſecond Trench. This being done, ſet out the third Trench equal to the firſt, *viz.* three Feet, and caſting its Earth into the others, will make them good; then in the bottom of this third Trench place the Horſe Radiſh Cuttings all over at the Diſtances aforeſaid; and afterwards ſetting out a half Trench, as the ſecond, caſt in the Earth, and in like manner proceed till the whole Piece is ſo planted.

This Method being obſerved, you will have your young Shoots come up in good Order, in Beds of three Feet wide, with Alleys of one Foot and half between them, which gives leave for their being kept clean from Weeds.

If this Work is performed in *October*, the young Shoots will be up in the Spring, and at *Michaelmas* ſome will be fit for Uſe; by the *Michaelmas* following, they will in general be fit for Uſe.

When your Horſe Radiſh is become large enough for the Table or Market, in taking it up, 'tis beſt to trench the Ground back again, obſerving to bury its Prunings in the bottom of Trenches, which will come up again, and produce a new Crop, whoſe Roots will be fine and ſmooth, free from Knots, Canker, *&c.*

SECT. XXXIV.

Of Rampion.

1. *Its Names.*

RAMPIONS are called by many, *Alopecuros*, becauſe that the Ear or Spike of Flowers are very like unto *Alopecuron*, or Fox Tail, which is another Herb; and by others it has been called *Rapunculum Alopecuron*, that it may differ from the true and right *Alopecuros*, or Fox Tail. In *Latin* 'tis called *Rapuntium majus*, and in *Engliſh Great Rampion*, or *Garden Rampion.*

2. *Their Deſcription.*

The Leaves of the Garden, or great Rampion, are tolerably large, ſmooth and plain, very like unto thoſe of the Beet.

From the Head of the Root ſpring up divers Stalks, ſet with the like Leaves, but decreaſing in their Magnitude, as they approach the top. The Flowers are produced at the top of the Stalks in a thick Cluſter, like unto an Ear of Wheat in Form; and before they are open'd they appear like ſmall crooked Horns, after which, when full blown, they are like ſmall Bells (which makes me believe them to be of the Bell Flower Tribe) being ſometimes purple, and at other times white.

3. *Their Temperature.*

The Roots are of a cold Temperature and ſomething binding.

4. *Their Medicinal Virtues.*

'Tis reported by many, that the Decoction of the Roots are good for all Inflammations of the Mouth, and Almonds of the Throat, *&c.* and is a very great Nouriſher. 5. *The*

5. *The Parts for Uſe.*

The Roots boiled, and eaten with Oyl, Vinegar and Pepper; the Seed Leaves, or young Tops in Compoſition.

6. *The Quantity.*

When a Sallet is compoſed of five, ſix, *&c.* ſorts of Herbs, and of each a Pugil, *viz.* as much as is generally taken up with the Thumb and two Fingers; to ſuch a Sallet we generally add twelve Roots; and of the Seed Leaves or tender Tops an equal Quantity with any other Herb, Radiſh excepted.

7. *Their Cultivation.*

Rampions delight in a ſhady, rich and ſtrong Soil.

The Seed is ſown early in the Spring, and the Plants are afterwards tranſplanted out in a ſhady Border, at the Diſtance of four or five Inches, wherein they remain (being kept clean from Weeds) till fit for Uſe.

SECT. XXXV.

Of Garden, or Spaniſh Rocket.

1. *Its Names.*

ROCKET is called in *Greek* ευζωμον, in *Latin Eruca ſativa*, in *Italian Ruchetta*, in *Spaniſh Oruga*, in *High Dutch Rauckenkraut*, in *French Roquette*, in *Low Dutch Rakette*, and in *Engliſh Rocket*, or *Racket*.

2. *Its Deſcription.*

The Leaves of Garden Rocket are very like unto thoſe of Turnips, but not altogether ſo large, or rough.

When it runs up to Seed, the Roots break out into two or three Branches, or Stems which produce Flowers of a whitiſh, and ſometimes yellowiſh Colour, and are ſucceeded by ſmall long Pods, wherein are contained the Seeds, which in Form are very like unto Rape Seed, but much leſs.

3. *Its Temperature.*

Rocket is hot and dry in the third Degree, therefore *Galen* adviſes it not to be eaten alone, being rather too hot for the Stomach.

4. *The Medicinal Virtues.*

Being eaten in Compoſition with other Sallet Herbs that are cold, as Lettuce, Purſlane, *&c.* is very wholeſome for the Stomach, and provokes Urine, but when eaten alone, cauſeth the Head-ach.

5. *The Parts for Uſe,*

Are the young and tender Leaves.

6. *The Quantity.*

If the Sallet is compoſed of cooling Herbs, as before obſerved, there may be one Pugil, or equal Quantity of Rocket.

7. *Its Cultivation.*

The Seed is ripe in *September*, and ſhould then be ſown; it delights in a warm rich Soil, and is very hardy, eſpecially the *Roman* Rocket, which is an Annual, and dying every Year, as ſoon as its Seed is ripe, riſes again from its own Seed, if ſuffer'd to fall.

SECT. XXXVI.

Of Red Sage.

1. *Its Names.*

SAGE is called in *Greek* ἐλελίσφακος, in *Latin*, *Italian* and *Spaniſh Salvia*, in *High Dutch Salben*, in *French Sauge*, in *Low Dutch Sauie*; and in *Engliſh Sage.*

2. *Its Deſcription.*

To deſcribe red Sage, which is ſo well known, would be needleſs, and therefore I ſhall only add, that the Flowers are in bloom in the Months of *June* and *July*. 3. *Its*

3. *Its Temperature.*

Sage is hot and dry almoſt in the third Degree.

4. *The Medicinal Virtues.*

Sage is ſingularly good for the Head and Brain, quickens the Memory, and ſtrengthens the Sinews.

5. *The Parts for Uſe.*

The young and tender Leaves, and Flowers eaten in compoſition with other Herbs.

6. The Quantity is at Pleaſure.

7. *Its Cultivation.*

Red Sage is propagated from Layers, or Slips twiſted at the lower end, and planted in *September* or *October*, or if planted in *March* or *April* they will grow, but not near ſo well as when planted in the end of Autumn.

The other Kinds of Sage, *viz.* The Tea Sage (called by many Sage of Virtue) the Mountain Sage, and the Wormwood Sage, are propagated in like Manner; and as they are in general well known, they need no Deſcription.

SECT. XXXVII.

Of Sampier.

1. *Its Names.*

THERE are three different Kinds of Sampier, the firſt called *Rock Sampier*, the ſecond *Thorny Sampier*, and the third *Golden Sampier*; but the *Sampier* eaten in Sallets is the *Rock Sampier*, which is called in *Greek* κρίθμον, in *Latin Crithmum marinum*, and by many *Bati*; in *High Dutch Meerfenchell*, which is in *Latin Fæniculus Marinus*, Sea Fennel; in *Italian Fenocchio marino*, *Herba di San Pietro*, and hereupon divers call it *Sampetra*; in *Spaniſh Perexil de la mer*, *Hinoiomarino*, *Fenolmarin*, and in *Engliſh* Sampier, or Rock Sampier, becauſe

becauſe it delights to grow on Rocks, Clefts, *&c.* as at *Dover*, *Winchelſea*, *&c.* and by ſome 'tis called *Creſtmarine*.

2. *Its Deſcription.*

Rock Sampier is very like, in its Leaf, unto that of Purſlain, but ſomewhat leſs, and of an aromatick Taſte.

From the Head of the Root riſes the Stalk, which, as it riſes, ſends forth many collateral Branches, on whoſe ends grow ſpokie Tufts of white Flowers, like unto thoſe of Fennel or Dill, which are afterwards ſucceeded by Seed, in Form very like unto Fennel Seed, but much larger. The Root is generally very thick, and of a very agreeable pleaſant Smell.

3. *Its Temperature.*

Sampier, according to *Galen*, is dry and warm.

4. *The medicinal Virtues.*

The Leaves being pickled, and eaten in Sallets with Oil and Vinegar, are very good for the ſtopping of the Liver, Milt, Kidneys and Bladder; it gently provokes Urine, and excites an Appetite.

5. *The Parts for Uſe.*

The tender Leaves and Shoots.

6. *The Quantity to be eaten in a Sallet.*

When a Sallet is compoſed of four Kinds of Herbs, there muſt be of Sampier one fourth part, when of five Kinds, one fifth, *&c.*

N. B. Sampier being an Inhabitant of Rocks, Clefts, *&c.* is therefore gather'd from thence in great Plenty, and ſeldom or ever cultivated in the Garden.

SECT. XXXVIII.

Of Scorzonera.

1. *Its Names.*

SCORZONERA, or *Viper Graſs*, called by the *Spaniards* *Scorzonera*, in *Latin Viperaria ſive Scorzonera*, and ſometimes *viperina*, or *ſerpentaria*, becauſe 'tis of force againſt the Poiſons of Vipers; for *Vipera*, or a Viper is called in *Spaniſh* *Scurzo*, and in *Engliſh* 'twas firſt called *Scorzoner*, and now *Scorzonera*, from the *Spaniſh* Name, or Vipers Graſs.

2. *Its Deſcription.*

Scorzonera or Vipers Graſs, hath long and plump Leaves, with a large Rib or Stem down the middle of a light green Colour.

The Stalk riſes from the Crown of the Root, bearing Leaves of the ſame Form, but ſmaller, and yellow double Flowers on its top part.

The Root is almoſt like a Carrot, its Colour without is black, and white within, yielding a milky Juice, as do the Leaves alſo.

And beſides this kind of Vipers Graſs called *Scorzonera*, there are five other Kinds; as firſt, *Viperaria humilis*, Dwarf Vipers Graſs; ſecondly, *Viperaria Hiſpanica*, *Spaniſh* Vipers Graſs; thirdly, *Viperaria Hiſpanica humilis*, Dwarf *Spaniſh* Vipers Graſs; fourthly, *Viperaria Pannonica*, *Hungary* Vipers Graſs; and Laſtly, *Viperaria Pannonica anguſtifolia*, narrow leafed Vipers Graſs.

Theſe laſt Kinds being of no Uſe in our Gardens, I ſhall not trouble you with their Deſcription.

3. *Their Temperature.*

Temperately hot and moiſt.

4. *Their Medicinal Virtues.*

The Root being eaten, cauſes chearfulneſs.

5. *Their Parts for Uſe.*

The Roots.

6. The Quantity is at Pleaſure.

7. *Their Cultivation.*

Scorzonera delights in a ſandy Loam, 'tis propagated by Seed ſown in *March*, which ripen'd the *July* or *Auguſt* before.

SECT. XXXIX.

Of Scurvy Graſs.

1. *Its Names.*

SCURVY Graſs or Spoonwort, ſo called in regard to the Leaves being of the form of a Spoon, called in *Latin* *Cochlearia rotundifolia*, or round leafed Scurvy Graſs. And beſides this Kind there is another Sort which is more common called *Cochlearia Britannica*, the common *Engliſh* Scurvy Graſs.

2. *Its Deſcription.*

The round leaf Scurvy Graſs is of a very low Growth, producing many Leaves from the Head of the Root, which are of a round hollow Form, and a very deep ſhining green Colour. The Flowers or Bloſſom riſe from the Head of the Root, of a white Colour, and are generally in Bloom about the middle of *May*, and the Seed ripe in *June*.

The common Scurvy Graſs being well known, needs no Deſcription.

3. *Its Temperature.*

Hot and dry.

4. *Its Medicinal Virtues.*

Being ſteeped in Ale and drank, is very good againſt the Scurvy, and is a great Sweetner of the Blood.

5. *The Parts for Uſe.*

In Sallets, the very young and tender Seed Leaves; and in Drink, Diſtilling, *&c.* the larger Leaves more grown.

6. *The*

6. *The Quantity in Sallets.*

The Quantity eaten with other Herbs is at Pleaſure, as alſo in Drink, *&c.*

7. *The Cultivation.*

The Seed gather'd when ripe in *June* or *July*, may be ſown on a freſh Border any time in the Spring; it delights in a moiſt Soil wihch is not fully expoſed to the Sun.

SECT. XL.

Of Sellery.

THERE is no Herb adds ſo rich a Flavour to our Spring Sallets, as blanch'd Sellery. It is a Herb generouſly hot, and very eaſily propagated. To deſcribe this Herb would be a needleſs work, ſeeing that its great Uſe has made it univerſally known to every one; and therefore I ſhall paſs over that, and proceed to the Propagation thereof.

To have Sellery very early, 'tis beſt to ſow the Seed upon an old decay'd Hot-Bed at the end of *February* or beginning of *March*, and when the Seed is come up, and about three Inches high, or thereabouts, prepare a Border of a light and rich Nature, or rather a decay'd Hot-Bed, and therein prick out the young Plants at four Inches apart, giving them good Waterings when required.

Having thus tranſplanted them out, when they are about ſeven or eight Inches high, and become good ſtrong Plants, you muſt then plant them out for good, which perform as follows, *viz.* Having made choice of a good piece of Land proper for the purpoſe, ſtrain a Line the whole length thereof, which chop out with your Spade, and then remove it parallel to the firſt, at about eight or ten Inches diſtance, *viz.* equal to the breadth of one Spit.

That being done, dig out the firſt Spit, about eight or nine Inches deep, throwing the Earth on each ſide of the Trench, and about three Feet from the firſt Trench, dig a ſecond, and after

after that a third, *&c.* The Trenches being thus open'd, 'twill not be amiſs if in the bottom of every Trench, you prick in a tolerable good Coat of well rotted Horſe-dung, and eſpecially if your Land is poor, 'twill greatly add to the Growth of your Sellery.

The Trenches being thus prepared ready for planting, take an old Knife or piece of a Sythe, and cut out the Plants, putting them into a ſhallow Basket with Care, that you do not knock off the Earth from their Roots, and plant them in the bottom of the Trenches, at about ſix or ſeven Inches apart. Having firſt pruned their Heads to about five or ſix Inches in length.

Some are ſo curious as to tye up their Leaves together with a ſmall piece of Baſt, that they may not, when a little flag'd at firſt removing, lie down upon the Ground.

After your Plantation is ended, be ſure to give them a very good Watering, and indeed at all other Times, when the Earth is dry.

When your Plantation is about nine or ten Inches in height, you muſt earth them up within four or five Inches of the top, and ſo continue during all the time of their Growth.

About ſix or ſeven Weeks after earthing up, they will be whiten'd, that is, what we call blanch'd, and are then fit for the Table.

To have a plentiful Supply of Sellery, 'tis beſt to ſow and raiſe Plantations at different Times, about one Month after the other, by which Means we may be well furniſh'd throughout the whole Year.

The moſt groſs or rank ſtrong Roots are more fit for Soup, than for Sallets; therefore I adviſe that the midling ſized Sellery be choſen for Sallets with their ſmall Suckers, which break out from the ſides of their Roots.

I have ſeen ſome Gardiners, who have been very curious in the ſplitting of the blanched Leaves of Sellery with a Pin, which being afterwards thrown into clean cold Water curl themſelves up, and make a very agreeable Figure, when well diſpoſed of amongſt the other Sorts of Sallet Herbs.

The number of Roots eaten in a Sallet is generally about five or ſix, when of other Kinds there is but a Pugil of each, *viz.* as much as one commonly takes up between his two Fingers and Thumb.

Sellery

Sellery may be eaten in Compoſition with other Sallet Herbs, or alone, with Oil, Vinegar, Salt and Pepper.

SECT. XLI.

Of Skirrets.

1. *Its Names,*

THE *Skirret* is called in *Greek* σίσαρον, in *Latin Siſarum*, by the *Germans Sierlin, Tragus Zamgarten Rapunkelen*, in the low Countries *Suycker Wortelen, viz.* Sugar Roots, and oftentimes *Scrillen*, in *Spaniſh Cherinia*, in *Italian Siſaro*, in *French Cheruy*, and in *Engliſh Skirret* or *Skirwort*.

2. *Its Deſcription.*

The Leaves of the *Skirret* conſiſt of many ſmall Leaves faſtned to one Rib, very like unto thoſe of a Parſnip, but leſſer, ſmoother and of a deeper Green. The Stalk riſes from the Head of the Root, bearing at its ends little ſpokie Tufts of white Flowers; the Roots are of a white Colour, and of a very ſweet and pleaſant Taſte.

3. *Their Temperature.*

The Roots, which are their Parts for Uſe, are moderately hot and moiſt.

4. *Their medicinal Virtues.*

They create an Appetite and provoke Urine: And according to *Hieronymus Heroldus*, the Women of *Swevia* prepare the Roots hereof for their Husbands, and know full well wherefore and why, *&c.* I ſuppoſe they find a ſecret Pleaſure therein, for they are very great Provokatives.

5. *The Parts for Uſe.*

The Roots eaten either raw, in Compoſition, or boiled and eaten with Vinegar, Oyl, Salt, *&c.*

6. The Quantity is at Pleaſure.

7. *Their Cultivation.*

The *Skirret* delights in a light, rich and moiſt Soil, and may be propagated by ſowing the Seeds in *March*; but are more generally raiſed from Slips or Sets planted in the ſame Month.

The manner of increaſing them is as follows. In *March*, when they begin to ſhoot forth their Leaves, take up the Roots, and part or divide them into as many Slips as poſſible, taking away all the old Roots, and preſerving none but the freſh growing Fibres. This being done, take a large Hough, and draw deep Drills, about ſix Inches in depth, wherein place or plant the young Slips at about five or ſix Inches diſtance from each other, and during all the time of their Growth keep them well water'd, which will add very much to their Growth.

SECT. XLII.

Of Sorrel.

1. *Its Names.*

THE Garden Sorrel is called in *Greek* ὀξαλὶς, and ἀναξυρὶς, and by *Galen* ὀξυλάπαθον, *viz. Acidum lapathum*, or *Acidus Rumex*, ſower Dock, the *Germans* call it *Sawrampher*, in *Low Dutch Surckele* and *Surinck*, the *Spaniards Azederas*, *Agrelles*, and *Azedas*, in *French Ozeille*, and *Surelle Aigrette*, and in *Engliſh* Garden Sorrel.

The ſeveral Kinds of Sorrel are ſeven, *viz.* the firſt called in *Latin Oxalis ſive Acetoſa*, Sorrel. The ſecond, *Oxalis tuberoſa*, knobbed Sorrel; the third, *Oxalis tenuifolia*, Sheeps Sorrel; the fourth, *Oxalis Franca ſeu Romana*, round Sorrel, called alſo *French* Sorrel; and fifthly, *Oxalis Criſpa*, curled Sorrel; ſixthly, *Oxalis minor*, ſmall Sorrel; and laſtly, *Oxalis minima*, the ſmalleſt Sorrel: But *French* Sorrel is the beſt for Sauce, Sallets, *&c.*

2. *Their Deſcription.*

The ſeveral Kinds of Sorrels being well known to every one, need no Deſcription.

3. *Their Temperature.*

Moderately cold, moiſt and acid.

4. *The Medicinal Virtues.*

Cools a hot Stomach, creates an Appetite, opens the Obſtructions of the Liver, and aſſwages the Heat thereof. It cuts tough Humours, and ſtrengthens the Heart.

5. *The Parts for Uſe.*

The tender young Leaves.

6. *The Quantity in a Sallet.*

The Quantity of Sorrel in a Sallet is generally at Pleaſure, ſome loving a greater Quantity of acid than others: But the uſual Quantity is an equal part, proportionable to the other Sorts of Herbs, as a fourth part, when the Sallet is compoſed of four Kinds of Herbs; a fifth, when of five, *&c.*

7. *Its Cultivation.*

The Garden and *French* Sorrels are propagated from Seeds ſown in *March* in Drills on the edge of a Border, and make a very handſome and profitable Edging.

SECT. XLIII.

Of Spinach, or Spinage.

1. *Its Names.*

SPINAGE was anciently called *Spinachia*, and *Spinachium olus*, and by ſome *Hiſpanicum olus*. *Fuchſius* calls it Σπιναχία; the *Arabians* and *Serapio* call it *Hiſpane*, the *Germans Spinet*, the *French Eſpinas*, and the *Engliſh Spinach*, or *Spinage*.

2. *Its Deſcription.*

It is ſuppoſed by many *Herbaliſts* that *Spinach* is a Sort of *Orach*; the Leaves being ſoft and tender, of a dark green

Colour, full of Juice, ſharp pointed, and deeply indented towards the Stalk end. The Stalk riſes about a foot and half high, and is hollow within, bearing on its top divers Cluſters of Flowers, which are ſuccceded by a prickly Seed, and is therefore called prickly Spinage. But beſides this Kind of Spinage, whoſe Leaves are deeply indented, there is another Kind called round Spinage, on Account of its Leaves being of a round Form, without being indented, as in the other.

3. *Their Temperature.*

Spinage is cold and moiſt, almoſt in the ſecond Degree.

4. *The Medicinal Virtues.*

Laxative and emollient.

5. *The Parts for Uſe.*

The tender Seed Leaves when eaten in a Sallet, and the well grown Leaves when uſed in Soup, *&c.*

6. *The Quantity.*

When the young Seed Leaves are eaten in Compoſition, there muſt be the ſame Quantity of them as of other ſmall Sallet Herbs, Radiſh excepted.

7. *The Cultivation.*

Spinage is propagated by Seed, and to have a plentiful Store thereof during the Winter and Spring, we muſt ſow the Seed about the beginning, middle, and end of *Auguſt*, on good rich Land, which when come up, and large enough to hough out, muſt then be run over with a hough, and left at about five or ſix Inches apart; and as I before directed its being ſown at three different Seaſons, ſo you muſt obſerve in the Spring alſo, to keep ſowing ſufficient Quantities every Fortnight; for in the Spring 'tis very rare to find that one Crop will laſt longer than a Fortnight.

The prickly Spinage is of the ſame Taſte when boil'd as the round Leaf, but is not ſo much eſteem'd by Gardiners.

SECT.

SECT. XLIV.

Of Succory.

1. *Its Names.*

SUCCORY is called in *Greek* κιχώριον, in *Latin Cichorium ſativum*, the *Germans* calls it *Wegwarten*, the *Italians Cichorea*, the *Spaniards Almerones*, the *Bohemians Czakanka*, and the *Engliſh Cichory* and Succory. *Pliny* named the broad Leaf Succory *Hedypnois*, and the bitterer *Dioſcorides* calleth πικρὺς, in *Latin*, *Intybum ſylveſtre*, *Intybum agreſte*, *Intybum erraticum*, and *Cichorium*.

2. *The Deſcription.*

Garden Succory is of two Sorts, the one with broad Leaves, and the other with narrow deeply indented: The Leaves of the firſt Kind are ſomething hairy, and very like unto thoſe of Endive. The Stalk riſes from amongſt them dividing its ſelf towards the top, into many Branches, whereon grow little blew Flowers conſiſting of many Leaves, which are afterwards ſucceeded by white Seed. The Root is of a long duration, producing a white milky bitter Juice, as alſo doth the Leaves and Branches when broken.

3. *The Temperature.*

Cold and dry in the ſecond Degree.

4. *The Medicinal Virtues.*

Being eaten raw in a Sallet, comforts the weak and feeble Stomach, cools the Liver, and opens the Obſtructions of Urine.

5. *The Parts for Uſe.*

The Leaves being blanch'd, or whiten'd as the Endive, Sect. XVII.

6. The Quantity to be eaten in a Sallet is at Pleaſure, it

being more pleasing to the Stomach than the Taste; 'tis also very good being boiled in Soup.

7. *The Cultivation.*

Succory is encreased by sowing the Seed in *July*, and ordered in every Respect as the Endive, Sect. XVII.

SECT. XLV.

Of Tansie.

1. TANSIE, called in *Latin Tanacetum*, being universally known, needs no Description.

2. *Its Temperature.*

The Garden Tansie is hot in the second Degree, and dry in the third.

3. *The Medicinal Virtues.*

Tansie being eaten with eggs fried, or in a Tansie, *&c.* is very good for the Stomach: For if any bad Humours cleave thereunto, it doth perfectly concoct them, and scowre them downwards.

The Seed of Tansie is a singular and approved Medicine against Worms, for in what sort soever it be taken, it kills and expells them; and being drunk with Wine, is very good against the pain of the Bladder, and stoppage of the Urine.

4. *The Parts for Use.*

The young and tender Leaves.

5. The Quantity is at Pleasure.

5. *The Cultivation.*

Tansie is increased by parting the Roots, and planting them any time in the Spring: 'Tis a valuable Plant, and ought not to be wanting in our Kitchen Garden.

The ingenious Mr. *Bradley* tells us, in his new Improvements, Part III. page 172. that he has experienced the great Virtue of this Herb, and found that one handful being boil'd in a half pint of ſtrong White Wine, and the Decoction drank as hot as is poſſible to be drank, immediately removes the pain of the Gout in the Stomach.

When Tanſie is qualified with the Juice of Spinage and fried, 'tis very pleaſant and grateful to the Stomach, and eſpecially being eaten hot with the Juice of Orange and Sugar.

SECT. XLVI.

Of Tarragon.

1. *Its Names.*

TARRAGON is called in *Greek* πολυείδος, in *Latin Draco*, in *Italian Dragoncellum*, in *French Dragon*, and in *Engliſh* Tarragon.

2. *Its Deſcription.*

Tarragon hath long and narrow Leaves, of a deep green Colour, broader and longer than thoſe of *Hyſſop*, with ſlender brittle round Stalks, about which hang ſmall round Flowers of a yellow Colour mixed with black like unto thoſe of common Wormwood.

The Root is long, with many Fibres breaking out of the Sides and extending themſelves like unto Couch Graſs.

3. *The Temperature.*

Tarragon is hot and dry in the third Degree.

4. *The Medicinal Virtues.*

Very good for a cold Stomach, being eaten raw in a Sallet.

5. *The Parts for uſe.*

Their tender Tops, or young Leaves.

6. *The*

6. *The Quantity.*

This Herb being well mixt in a Sallet, gives it a very agreeable Reliſh, altho' ſome cannot endure any part of it in a Sallet. When a Sallet is compoſed of ſix or ſeven Sorts of Herbs, and of each a Pugil, to them may be added about twenty five large Leaves of Tarragon, and the like of a Sallet of any other Size.

7. *The Cultivation.*

This Herb delights in a warm Expoſure, and is increaſed by Slips taken from the Roots, and planted any time in the Spring.

SECT. XLVII.

Of Turnips.

1. *Its Names.*

THE Turnip is called in *Greek* γογγύλη, in *Latin Rapum*, and by ſome *Rapa*. The *Lacedemonians* call it γαστὴρ, in *High Dutch Ruben*, in *Low Dutch Rapen*, in *French Naueaurond*, in *Spaniſh Nabo*, and in *Engliſh Turnip* and *Rape*.

2. *Their Deſcription.*

To deſcribe the ſeveral parts of a Turnip, which is already well known, would be a needleſs work, and therefore I ſhall paſs over the ſame in Silence, and only add, that the very beſt Kinds are the yellow and flat white Turnip, red on the upper part, and of theſe the beſt are thoſe of a midling Growth; the very large ones being, for the moſt part, either ſticky and hard, or woolly and ſoft like unto the Pith of an Elder Tree.

3. *Their Temperature.*

Windy and moiſt.

4. *The Medicinal Virtues.*

The young tender Shoots or Tops, boiled and eaten provoke Urine. The Decoction of Turnips is good againſt a Cough and Hoarſneſs of the Voice, being drank in an Evening with a little Sugar, or Quantity of clarified Honey.

5. *The Parts for Uſe.*

The Seed Leaves when eaten in Salleting, the Roots when boil'd, and the tender Tops in the Spring for Soup.

6. *The Quantity for Uſe.*

The Quantity of the Seed Leaves to be eaten in a Sallet is an equal part with others; but the Roots and tops are at Pleaſure.

7. *Their Cultivation.*

The ſweeteſt Turnips are produced on a light ſandy Loam. The time of ſowing Turnips to come in, for the Months of *January*, *February* and *March*, is *Auguſt*: But to have them ſooner for the Months of *October*, *November* and *December*, they may be ſown in *June* or *July*; and indeed I can't ſee any Reaſon why we may not ſow them earlier, as in *March*, *April* or *May*, that thereby our Table may be plentifully ſupplied throughout the Summer. However let them be ſown at any time, the manner of ſowing and ordering after is the ſame. To explain the Method of ſowing Turnip Seed for a Crop, is as needleſs as to deſcribe what ſort of a Root a Turnip is: The only Care therein is, that you do not ſow them too thick, which will cauſe a very great Trouble and Expence in their houghing, or too thin, whereby you will be deprived of a Crop. Their proper diſtance ought to be about ſeven or eight Inches, and twice houghing them over is generally ſufficient.

If in the Winter the Froſts are very ſevere, 'tis beſt to pull them up and pit them, as directed for the Carrots, Sect. VII. or keep them in Sand in a warm Cellar.

The manner of ſowing Turnips for young Salleting is the very ſame with that of Creſſes, Muſtard, Chervil and Radiſh.

Having

Having thus given a general Account of the ſeveral Sorts of raw and boil'd Salleting for the Months of *January*, *February* and *March*, I ſhall now proceed to the Conſtruction of two Tables, of which the firſt will exemplify all the ſeveral Herbs in their reſpective Degrees of Heat, Cold, Moiſture, *&c.* by the help of which we may be capable of compoſing a Sallet to any Degree required: And the ſecond Table, the ſeveral Kinds of Herbs good againſt every one particular Diſeaſe, the whole being digeſted in an alphabetical Manner, for the more ready finding any part required.

A Table of the Degrees of Heat, Cold, &c. *contain'd in the ſeveral Sallets, for the Months of* JANUARY, FEBRUARY and MARCH.

Sallet Herbs hot and dry.

BROOM Buds 2d Degree.
Chives.
Clary 3d Degree.
Garden Creſſes 2d Degree.
Water Creſſes.
Elder Buds and Flowers.
Fennel 3d Degree.
Garlick 4th Degree.
Hop Tops 2d Degree.
Leek.
Muſtard 4th Degree.
Mint 3d Degree.
Onions almoſt in the 4th Degree.
Penny Royal 3d Degree.
Radiſh hot in the third Degree, and dry in the ſecond.
Horſe Radiſh 3d Degree.
Garden Rocket 3d Degree.
Red Sage almoſt in the 3d Degree.
Scurvy Graſs.
Tanſie, hot in the ſecond, and dry in the third.
Tarragon 3d Degree.

Sallet Herbs temperately, &c.

Brooklime.
Chervil.
Clivers.
Orange and Limon Seedlings.
Parſnip.

Sallet

Sallet Herbs temperately hot and moiſt.
Carrot, Scorzonera, and Skirret.

Sallet Herbs generouſly hot.
Sellery.

Sallet Herbs cold and moiſt.
White Beet. Lettice.
Cucumber 2d Degree. Spinage.

Sallet Herbs cold and dry.
Red Beet, Endive and Succory.

Sallet Herbs cold and ſomething binding.
Rampions.

Sallet Herbs moderately cold and acid.
The ſeveral Sorts of Sorrel.

Sallet Herbs dry and binding.
The ſeveral Kinds of Cabbages, *&c.*

Sallet Herbs temperately dry, and little or nothing binding.
The ſeveral Sorts of Cowſlips, and Nettle Tops.

Sallet Herbs windy and moiſt.
The ſeveral Sorts of Turnips.

Sallet Herbs warm and dry.
Sampiers.

Sallet Herbs nouriſhing.
Aſparagus, Parſnips, Potatoes, and Rampion.

TABLE II.

Of the ſeveral Effects, which the Sallets for JANUARY, FEBRUARY and MARCH *have on human Bodies.*

1. BLOOD *to cleanſe and ſweeten.*

ELDER Buds, Hop Tops, Nettle Tops, and Scurvy-Graſs.

2. DIGESTION *to help.*

Aſparagus, Muſtard, and Horſe Radiſh.

3. DROPSIE *acquired by Cold.*

Broom Buds, and Garlick.

4. FATNESS *to prevent.*

Clivers boil'd in Soup, *&c.*

5. HEAD *and* BRAIN.

Red Sage.

6. HUMOURS (*groſs*) *to make thin.*

Garlick, Nettle Tops, and Sorrel.

7. LUNGS *to ſtrengthen.*

Leek, Parſnip, and Penny-royal.

8. MEMORY *to ſtrengthen.*

Red Sage.

9. LIVER *to cool.*

Broom Buds, Endive and Sellery.

10. LOOSENING.

White Beet, Cabbage, Corn Sallet, Elder Buds, Hop Tops, Nettle Tops, and Spinage.

11. RE-

11. REFRESHING.
Corn Sallet, Creſſes, and Scorzonera.

12. OBSTRUCTIONS *to open.*
Garlick, Hop Tops, Onions, Sampier, and Sorrel.

13. SCURVY.
Brooklime, Scurvy-Graſs.

14. STOMACH, *cold and feeble.*
Chervil, Clary, Elder Buds, Garlick, Leek, Muſtard, Mint, Orange Seedlings, Onions, Parſnip Penny-royal, Horſe Radiſh, Garden Rocket, Tanſie, Tarragon, and Alexanders.

15. STOMACH *hot.*
All the Sorts of Lettice and Sorrels.

16. STONE *and* GRAVEL.
Wild Carrot, Water Creſſes, Fennel, Mint, Nettle Tops, Parſnip, Penny-royal, and Radiſh.

17. URINE *to provoke.*
Aſparagus, wild Carrot Seed, Chervil, Chives, Water Creſſes, Endive, Fennel, Garlick, Hop Tops, Nettle-Tops, Onions, Parſnip, Penny-royal, Radiſh, Sampier, Skirret, Scurvy-Graſs, Tanſie and Turnips.

18. WIND *in the Stomach.*
Garlick.

19. WORMS.
Garlick.

20. *To excite an* APPETITE.
Cucumbers, Muſtard, Radiſh, Sampier, Skirret, and Sorrel.

TABLE III.

1. *The raw Sallets for* JANUARY, FEBRUARY *and* MARCH *are, The*

YOUNG Tops of Alexanders.
Brooklime.
Chervil.
Chives.
Cowslips.
Corn Sallet.
Garden Cresses.
Water Cresses.
Cucumber.
Endive.
The young Shoots of Fennel.
Lettice.
White Mustard.
Tarragon.
Mint.
Orange and Limon Seedlings.
Young Onions.
Radish.
Horse Radish.
Rampion Seed Leaves and Tops.
Red Sage.
Sampier.
Scorzonera.
Sellery.
Sorrel.
Spinage.
Succory.
Turnip.

2. *The boiled Sallets for* JANUARY, FEBRUARY, *and* MARCH *are, The*

Asparagus.
Beets.
Cabbages and Coleworts.
Savoys.
Carrot.
Clivers.
Elder-Bubs.
Hop-Tops.
Turnip.
Lettice.
Leeks.
Nettle-Tops.
Onions.
Parsnips.
Potatoes.
Rampion.
Skirrets.
Spinage.

3. *The pickled Sallets for* JANUARY, FEBRUARY, *and* MARCH *are,*

The Broom-Buds, red Cabbage, Cucumbers, small Onions, Radish Pods, French Beans, Walnuts, Nasturtium Seeds, Berberries, Mushrooms, *&c.*

Before that I proceed to the Sallets for the Months of *April,*

April, *May* and *June*, 'twill not be amiſs, if I firſt lay down proper Directions for the gathering and ordering of a Sallet after the beſt Manner: And altho' I place theſe Directions now immediately after the Sallets for *January*, *February* and *March*; yet the ſame is to be obſerved at all Times throughout the whole Year.

DIRECTIONS *for the gathering, ordering, and dreſſing of a Sallet.*

In the Choice of Sallets obſerve,

Firſt, That the Kinds are young and delicate.

Secondly, That they are picked very clean from imperfect, ſlimy, *&c.* Leaves.

Thirdly, That each Kind be waſh'd ſeparately in two clean Waters.

Fourthly, That they are well drain'd in a Cullender, and afterwards ſwing'd dry in a clean Napkin.

Fifthly and Laſtly, That every ſort be proportion'd as directed in the preceding Sections, and laid ſingly in the Diſh, in ſuch a Manner, as to form a pyramidical, or other agreeable Figure.

N. B. That during the Months of *January*, *February* and *March*, Sallets may be cut at any time of the Day; but when the Weather increaſes in heat, the beſt time to gather or cut a Sallet, is about eight or nine of the Clock in the Morning, to be afterwards kept in a cool place, till within one Hour before 'tis eaten, at which time, it ſhould be waſh'd as before directed, and not immediately before 'tis eaten, as practiſed by many.

And when you are obliged to cut a Sallet in very hot Weather, put it into Spring Water for the ſpace of half an Hour or more, and then take it out, and order it as before directed.

And having thus gather'd and waſh'd your Sallet, the next Work is the dreſſing, wherein obſerve,

Firſt, That the Oil be very clean, ſmooth, light, and perfectly ſweet, without any ſort of rancid Smell.

Secondly, That the Vinegar, or other acid, be perfectly clear and freſh.

Thirdly, That the Salt be of the brighteſt and beſt refined Kind, and moderately dry.

Fourthly, When Sugar is uſed, that it be the very beſt refined.

Fifthly, That the Vinegar, Salt and Sugar, be proportioned to the heat or cold of the Stomach, as near as can be.

Sixthly,

Sixthly, That the Sallet be compoſed of ſuch Herbs as are agreeable to both Weather and Conſtitution; which laſt may be performed by the Directions of the firſt Table, and the former by Diſcretion.

N. B. That Sallets ſhould be ſo choſen, as to be agreeable to both Weather and Conſtitution, as is ſaid before, *viz.* thoſe which are hot, for cold Weather and cold Stomachs; the temperate ones, for temperate Weather, and the very cool ones, for very hot Weather, as well as hot Stomachs.

N. B. That Sallets may be ſo mix'd, as to be hot and moiſt, hot and dry, temperate, *&c.* as for Example, Onions and Cucumbers being mix'd together, *viz.* double the Quantity of Cucumbers as of Onions, the one being cold and moiſt in the ſecond Degree, and the other hot and dry in the fourth Degree.

This Mixture moderates the oppoſite Natures of both, and cauſes them together to be of a temperate Quality, and the like of all others.

The beſt Diſhes to dreſs Sallets in, are *China* Diſhes, on Account that the Oil and Vinegar are diſagreeable to both Silver and Pewter.

The Oxoleon.

Take of clear and perfect good Oyl Olive three parts; of ſharp Vinegar, Limon, or Juice of Orange one part; and therein let ſteep ſome Slices of Horſe Radiſh, with a little Salt, and ſome in Vinegar alone; gently bruiſe a pod of *Guinea*-Pepper ſtraining both the Vinegars apart, to make uſe of either, or alone, or of both as they beſt like. Then add as much good dry Muſtard grated as will lie upon an half Crown piece, beat and mingle all theſe very well together; but pour not on the Oyl and Vinegar, till immediately before the Sallet is ready to be eaten; and then with the yolk of two new laid Eggs boil'd, ſquaſh and bruiſe them all into maſh with a Spoon: And Laſtly, pour it all upon the Herbs, ſtirring and mingling them till they are well and throughly imbib'd, not forgetting the ſprinkling of Aromatick Flowers that are in Seaſon, as well as thin ſlices of red Beet, Horſe Radiſh, Berberries, *&c.*

N. B. That the Liquids may be made more or leſs acid, as is moſt agreeable to the Taſte.

CHAP.

CHAP. II.

Of the ſeveral Sallet Herbs, Roots, &c. *for the Months of* April, May *and* June.

SECT. I.

Of Aſparagus.

THE ſeveral Names, Deſcription, Temperature, medicinal Virtues, Parts and Quantity for Uſe, being already declared at large in the firſt Part hereof, needs no Repetition: And therefore, as this Herb is now in its greateſt Perfection, I therefore adviſe that great Care be taken in the cutting, as I have before adviſed, and that the lateſt time of cutting be never longer than the firſt Week in *June*.

SECT. II.

Of Artichoke.

1. *Its Names.*

THE Artichoke is called in *Greek* καινάρα, in *Latin Cinara* of *Cinis*, Aſhes, a Manure wherewith it delights to be dreſs'd, in *Italian Carcioffi Archiocchi*, in *Spaniſh Alcarrhofa*, in *High Dutch Strobildorn*, in *Low Dutch Artichoken*, whereupon divers call it in *Latin Articocalus*, and *Articoca*, in *French Artichaux*, and in *Engliſh Artichoke*.

2. *Its*

2. *Its Deſcription.*

ARTICHOKES being univerſally known, I need not give any Deſcription thereof; but as they by Degeneration are now become of many Kinds, ſome good, and other very bad, I ſhall by the way adviſe, that when Plantations of this Herb is made, that the Slips are taken from a very good Kind, as from thoſe planted in the Neat-Houſe Gardens near *London*, or other Places, where the Kind is known to be very good.

3. Their Temperature is windy, and medicinal Virtues little or any at all.

4. *The Parts for Uſe.*

The young Leaves blanch'd, and the Chokes when fully grown, before they offer to bloſſom.

5. The Quantity of either is at Pleaſure.

6. *Their Cultivation.*

Artichokes delight in a warm, rich and deep Soil, and are propagated from Suckers or Slips, taken off and planted in *March* or *April*, in Holes or Cups as pickling Cucumbers, about two Feet and half apart in Lines, and about four Feet diſtant from each other. In every Hole or Cup you muſt plant three Plants in the Form of an equilateral Triangle, at about eight or nine Inches apart, having firſt prun'd their Heads to about the ſame Number of Inches.

This young Plantation being kept very well water'd will thrive very ſtrongly, and many of them produce good *Chokes* about *September*, but I cannot recommend that they ſhould; for it very often happens that they die after, or are greatly weaken'd thereby. Therefore to prevent the Loſs of your Plantation, as ſoon as the young *Chokes* appear, break them off, and the Plants will be greatly ſtrengthen'd thereby.

When you ſlip Artichokes, be careful of leaving a ſufficient number of Slips behind for a Crop, which ought always to be conſidered, with reſpect to the ſtrength of the Plant.

Therefore when your Plants are very ſtrong, you may allow to each Root, three Heads, or four at the moſt, and to thoſe that are weaker, two or three at the moſt.

When

When the old Stems have done blowing, which is about *July*, break them off close to the Ground, and their Roots will afterwards break out and furnish themselves with fresh Shoots for the Winter.

About the middle of *November* they require to be dig'd, and at the same time their large spreading Leaves must be pruned away; and instead of flat digging them, they must be ridged in such a Manner, as the Roots may stand in the middle of every Ridge, to preserve them from the Frosts of the Winter, which if they prove to be very hard, you must not fail to defend them with fresh Horse Dung, or other long Litter, that will keep the Frosts from their Roots.

When Artichokes are planted in strong wet and cold Lands, they seldom last longer than the first Year.

N. B. That altho' I advised the breaking of the young Chokes or Flowers of the young Plantation, which is intended for future Times; yet 'tis very necessary that a small piece be planted every Year, and suffer'd to grow up to large *Chokes* fit for the Table, to succeed those produced from the old or mother Plants in *June*.

SECT. III.

Of (Lisbon *and* Windsor) *Beans.*

1. *Its Name.*

THE Bean is called in *Latin Faba*, and that which we call the great *Windsor*, or Garden Bean, *Faba major hortensis*, the great Garden Bean, and the Hog or Horse Bean, originally growing wild, was called *Faba Sylvestris*, the wild Bean.

2. *Their Description.*

To describe what a Garden Bean is, would be a needless Undertaking, seeing that every Boy is well acquainted therewith: And therefore I shall proceed to the Description of such Sorts as are most advantageous and worth our Notice.

The Bean having very great Varieties, it would be endleſs, as well as uſeleſs, to deſcribe all its ſeveral Kinds, and as there are but two Kinds that are very good, and valuable among Gardiners, therefore I ſhall take notice of thoſe two, and omit all the other. The firſt is the *Spaniſh* or *Lisbon* Bean, which in Nature is hardy enough to endure moſt of our Winters Froſts, *&c.* and produces an early Crop about the end of *April* or beginning of *May*.

This Kind of Bean is commonly planted under *Eaſt*, *South* or *Weſt* Walls, in *October*, or *November*, at about ſix or eight Inches diſtant from the Wall, and the like diſtance in the Row: And altho' by this Means they come in very early in the Spring, and at firſt gathering receive a kind Welcome, or if ſold, a tolerable good Price; yet I cannot by any Means adviſe their being planted ſo very near to the Fruit Trees, which, if great care is not taken, are very much damaged thereby. I have too often ſeen, that for the ſake of three or four Beans, not worth one Penny, a good Peach or other Fruit Tree, worth half a Crown, has been deſtroyed, by ſuffering thoſe Beans to grow ſo very near, as totally to deprive the Tree of its proper Nouriſhment, and thereby became (if not quite dead) good for nothing and irrecoverable.

And beſides, it is not the Loſs of the prime Coſt and Expence of planting it only, but the great Diſappointment and Loſs of one Year, which is a very great part of a Man's Life.

Now that this Practice may be laid aſide, the Fruit Trees no ways injured, and the Table be well and early furniſh'd with a good Supply; I adviſe that about the end of *Auguſt*, or middle of *September*, you plant or ſet as many of theſe early Kinds of Beans, in an open Border, at about three Inches every way diſtant from one another, as you may have Occaſion for, for your firſt Crop, which when grown about three Inches or thereabouts in height, muſt be taken up and tranſplanted againſt ſuch parts of your Walls as are naked, but never nearer to the Root or Stem of any Fruit Tree, than three Feet on each ſide thereof at the leaſt: And others may be tranſplanted in Lines about ſix Inches apart, at two Feet and half aſunder. But the neareſt Line of thoſe planted from the Wall, muſt not be nearer to the firſt than ſix Feet at the neareſt. A Plantation of this Kind will produce a much greater Crop, and earlier,

than

than thoſe ſet with the Dibber, and not tranſplanted afterwards.

In *March* when your Beans are in full Bloſſom pinch off their Tops, and carefully cut away all Suckers that may break out, and grow from the bottom of their Roots; which if carefully perform'd, as they firſt appear will cauſe the mother Stem or Stalk to ſet its Bloom and produce its Beans a fortnight or three Weeks ſooner than if let run, without being top'd and ſucker'd.

And as ſoon as the Stalks are clearéd of their Beans, pull them up, and clear the Ground; or if you cut them down cloſe to the Ground, they will break out again, and produce a ſecond Crop.

By the time thoſe planted under your Walls are gone, the others planted from the Walls will ſucceed, and produce ſuch a plentiful Crop, as will afford a very conſiderable ſupply to a Family. And that our Table may be always furniſh'd; 'tis beſt to plant ſome others in open Quarters, at different Times, *viz.* Some about the middle of *December*, other about the middle of *January*, and again about the middle of *February*, at which time we may begin to plant our noble large Bean, called the *Windſor* Garden Bean, and continue Plantations thereof during the Months of *March*, *April*, *May* and *June*: And if the Weather happens to be very dry at any of thoſe Times of Planting, 'tis beſt to ſoak the Beans in Water before they are planted, as alſo to water the Drills wherein they are ſown; for in theſe hot Months, 'tis better to drop them in Drills at five or ſix Inches apart, than to plant them with Dibbers, as in the Spring.

If the Seaſons continue very hot, be ſure to let them have Water enough, and particularly when in Bloſſom and Fruit, 'twill very well anſwer your Labour.

SECT. IV.

Of Balm.

1. *Its Names.*

BALM is called in *Greek* μελισσόφυλλον, of *Pliny Melittis*; in *Latin Meliſſa Apiaſtrum* and *Citrago*, of ſome *Meliſſophyllon* and *Meliphyllon*, in *Dutch Conſille de greyn*, in *Italian Cedronella* and *Arantiata*, in *Spaniſh Forongil*, in *French Poucyrade ou Meliſſe*; and in *Engliſh Bawme* or *Balm*.

2. *The Deſcription.*

The common Balm, called in *Latin Meliſſa*, is very well known to moſt People, being valued by many for its fragrant Smell, which is not much unlike that of the Citron: But beſides the common Balm, there is another Kind much more valuable called *Meleſſa Turcica*, the *Turky* Balm, whoſe Leaves are of a more acute Form and more indented, producing ſmall Cluſters of purple Flowers. The Root is ſmall, and dies at the very firſt approach of Winter, 'tis propagated by Seed ſown in *April* or *May*, and loves a rich Soil.

3. *Their Temperature.*

Balm is hot and dry in the ſecond Degree, according to *Avicen.*

4. *The Medicinal Virtues.*

Balm being infuſed in Wine, and that drank, comforts the Heart, drives away Melancholy, and is good againſt the Bitings of venomous Beaſts.

Serapio affirms it to be comfortable to a moiſt and cold Stomach, to ſtir up Concoction, to open the Brain and drive Sorrow and Care away.

Avicen, on the Infirmities of the Heart, affirms that Balm makes the Heart merry and joyful, and ſtrengthens the vital Spirits, which I ſuppoſe good Wine will do alone alſo.

5. *The*

5. *The Parts for Use.*

The young Shoots, or tender Leaves.

6. The Quantity is at Pleasure.

7. *Its Cultivation.*

Balm is a very useful Herb for Distilling, as well as for using in Wine, and therefore should never be wanting in our Kitchen Garden. 'Tis propagated by parting the Roots any time in the Spring, and will thrive very well in most Kinds of Garden Soils.

SECT. V.

Of the Beet.

THE two Kinds of Beets being already described in Section III. Part 1. with their Culture, *&c.* I need not say any more thereon, but that they are now in their greatest Perfection, and are of very great Service in Soups, *&c.*

SECT. VI.

Of Borage.

1. *Its Names.*

BORAGE is called by many *Borago*, of the ancient Writers βούγλωσσον, which is in *Latin Lingua Bubula: Pliny* calls it *Euphrosinum*, because it makes a Man merry and joyful, as testified by the old *Latin* Verse,

Ego Borago gaudia semper ago.
Thus English'd
I Borage bring always Courage.

'Tis called in *High Dutch Burretsch*, in *Low Dutch Bernagie*, in

in *Italian Boragine*, in *Spaniſh Boraces*; and in *Engliſh Borage.*

2. *The Deſcription.*

Of *Borage* there are four different Kinds, *viz.* The Garden *Borage*, call'd in *Latin Borago hortenſis*; the white flower'd *Borage*, *Borago flore albo*; the never dying *Borage*, *Borago ſemper virens*; and a fourth Kind whoſe Leaves are like unto the laſt, but much thinner, leſſer, rough and hairy, dividing its ſelf into many Branches at the Head of the Root, which produce very beautiful fair red Flowers. And altho' there is this variety of *Borage*, yet the three laſt are to be rejected; the firſt being for our uſe only. The Leaves of Garden *Borage* are broad, rough and of a very deep green Colour, and generally lying flat upon the Ground: From the Head of the Root, amongſt the Leaves, riſes a Stalk, ſometimes about eighteen or twenty Inches high, divided at the upper part into many Branches, producing beautiful blew Flowers, each compoſed of five Leaves, which are ſucceeded by Seed, ripe in the Autumn.

3. *Its Temperature.*

Borage is evidently moiſt, and temperately hot and cold, or rather a mean between both.

4. *Its Medicinal Virtues.*

The Flowers being eaten in Sallets, exhilarate and make the Mind glad.

The Leaves being boiled in Soup make the Body ſoluble.

Dioſcorides and *Pliny* affirm, that the Leaves and Flowers being put into Wine and drank, drive away all Sadneſs, Dulneſs, and Melancholy, and make Men and Women glad and merry.

A Syrup made of the Flowers comforts the Heart, purges Melancholy, and quiets the phrantick or lunatick Perſon.

The Flower of *Borage* made up with Sugar performs all the aforeſaid, with greater force and effect.

The tender Leaves being eaten raw in a Sallet, with other Sallet Herbs, create good Blood, and eſpecially in thoſe that have been lately Sick.

5. *The Parts for Use.*

The Flowers and tender Leaves, when eaten in a Sallet, the Leaves, or young Tops with their Blossoms, when used for a cool Tankard, in Wine, *&c.*

6. The Quantity of either is at Pleasure.

7. *Its Cultivation.*

Borage delights in good rich mellow Loam, and is raised from Seed sown in the Spring.

SECT. VII.

Of Buglos.

1. *Its Names.*

BUGLOSS is thought to be a kind of *Borage*, degenerated therefrom; but as *Dioscorides*, *Pliny*, and other ancient Fathers have divided them, I shall therefore follow their Rule of *Buglos:* There are two Kinds, the one called *Buglossa*, and *Buglossa Domestica*, or Garden *Buglos*; and the other *Lange de beefe*, in *Latin Lingua bovis*, and *Buglossum luteum*, and of some *Hieracio cognatum*, and *Buglossa Sylvestris* or wild *Buglos.*

2. *Their Description.*

The Leaves of the common or Garden *Buglos*, are longer than those of the *Borage*, sharp pointed, rough and hairy, and longer than the common size of Beet Leaves.

The Stalk rises to the same height as the *Borage*, and is divided into many Branches also, which produce Flowers of a bluish Colour, something inclinable to a purple before they are open'd, and when quite open'd, more inclinable to a blue.

The Root is long, thick, gross, and of a long Duration. The other wild Kind, called *Lange de beefe*, is much less, but the Leaves more rough, like unto the Tongue of an Oxe, from which it took its Name.

3. *The*

3. *The Temperature and Virtues.*

The Leaves and Flowers are of the ſame Temperature as the *Borage*, and their Virtues alſo.

4. *The Parts for Uſe.*

The ſame as of the *Borage.*

5. The Quantity is at Pleaſure alſo.

6. *The Cultivation.*

'Tis encreaſed as the Borage from Seed, but its Root doth not die in the Winter as the *Borage*, wherein is the only difference between them.

SECT. VIII.

Of Burnet.

1. *Its Names.*

OF Burnet there are two Kinds, the one called Garden Burnet, and in *Latin Pimponella Hortenſis*, and the other *Pimpinella Sylveſtris* or wild Burnet.

The later Herbariſts call Burnet *Pimpinella Sanguiſorba*, that it may differ from the other, and yet 'tis called by many *Sanguiſorba*, and *Sanguinaria.*

Geſner chuſes to call it *Peponella* of the ſmell of Melons to which it is like, and by others 'tis called *Pimpinella*, or *Bipennula*, and *Solbaſtrella*; in *High Dutch* 'tis called *Kolbleskraut, her Gots Bartlin, Blutkraut, Megelkraut*, in *French Pimpennelle, Sanguiſorbe*, and in *Engliſh Burnet.*

2. *The Deſcription.*

The Leaves of Garden Burnet are very ſmall, indented, and thick ſet upon ſingle Stems or Ribs, each Leaf oppoſite to another, and withal ſomewhat hairy.

The Stalk riſes from the Head of the Root, bearing divers of thoſe compoſed Leaves on its Sides, dividing themſelves into

into ſeveral Branches towards their Tops, whereon they produce little round Heads of ſmall brown purpled colour'd Flowers which are ſucceeded by Seed, cloſely placed together. The Root is, in make, not much unlike that of a ſmall Parſnip, and ſmells ſomething like a Melon.

The wild Burnet is much larger in all its Parts, but has not that pleaſant ſmell as the other.

3. *The Temperature.*

Garden Burnet is temperately cold.

4. *The Medicinal Virtues.*

The tender Leaves being eaten in a Sallet, with other Herbs, make the Heart merry and glad, as alſo being put into Wine, to which it yieldeth a pleaſant Taſte in Drinking.

5. *The Parts for Uſe.*

The young Sprigs or Shoots in Wine, the tender Leaves in Sallets.

6. The Quantity is at Pleaſure, as of Balm, Borage, and Bugloſs.

7. *The Cultivation.*

Burnet produces its Bloſſoms from *June* to the end of *Auguſt*, at which time, or very ſoon after, the Seed is ripe, which may be ſown in the Spring, and the young Plants, when large enough, tranſplanted out in Borders at ſix or eight Inches diſtant from one another.

SECT. IX.

Of Chervil, Creſſes, Corn-Sallet, white Muſtard, Radiſh, Spinage and Turnip.

CHERVIL being an excellent Sallet Herb, is ſtill to be cultivated, but need not be ſown upon old decayed hot Beds under Glaſſes, *&c.* as before. The Seaſon being now

warm enough for its Growth in the natural Borders, as the heat of the Spring advances, make choice of ſuch Borders to ſow your Seed in, as are not ſo fully expoſed to the heat, as a *South* Border.

When you find your young Salleting begins to ſtart, or run away as ſoon as out of Ground, then remove your place of raiſing to ſome *Eaſt* Border, which the Sun will depart from about eleven in the Morning, and your Salleting will be much finer: And whenever you find that in very hot Weather your Salleting begins to run, as before in the *South* Border, then remove to a *North* Border, wherein you may raiſe it with Pleaſure.

N. B. That what is here delivered in relation to the ſowing of Chervil, the ſame muſt be underſtood in the ſowing of Creſſes, Corn-Sallet, white Muſtard, Radiſh, Spinage, Turnip, Lettuce, *&c.* and all other ſmall Salleting in general.

SECT. X.

Of Indian Creſſes.

INDIAN Creſſes, called in *Latin Naſturtium Indicum*, is raiſed from Seed ſown early on a hot Bed, at the back of Cucumbers, Melons, *&c.* which produce great plenty of Flowers very early, that are very beautiful and agreeable in our Sallets.

There are two Kinds of *Naſturtiums*, the one of a ſmall Growth, which is that commonly raiſed in a Hot-Bed, and the other of a larger Kind, which would run beyond the Bounds of a Frame if planted therein.

And altho' the ſmall Kind is raiſed in a Frame for the ſake of having them early, yet it will grow very well in the natural Earth, as alſo will the larger Kind.

The Seeds which ſucceed the Flowers, being gathered before they are fully ripe, and pickled, make a fine Sallet in the Winter.

When

When this Plant is planted at the foot of Standard Trees, or close under Hedges of Elm, Hornbeam, *&c.* they make a very agreeable and pleasant Figure, being tyed up in and about the same. Their Branches are many, and incapable of supporting their own Weight, and therefore require help.

Their Nature is, to extend themselves a very great way from their Roots, and delight in a rich moist Soil.

Their Leaves are of a round Form and light green Colour, and in Taste and Smell like unto the Garden Cresses.

The Flowers are dispersed throughout the whole Plant, of a yellow Colour, intermixed with Purple; having a Spur or Tail, exactly as the Larkspur or Larkheel, but much larger. The Seed is rough, of a brown Colour, and in Form very like unto the Beet, but smaller.

SECT. XI.

Of Cucumbers.

THE Cucumbers raised on hot Beds, having hitherto plentifully furnish'd our Tables, we may now make small Holes in the natural Ground, and be plentifully served therefrom.

The only care to be observed herein is, that the Ground be tolerably rich, and if not, to be made so.

The Manner of performing the same is as follows, First, set out the distance of your Holes, which ought to be about four Feet (square) from one another; then if the Ground was dug before, open small Holes about eighteen Inches over, and one Spit deep, and therein throw a Spit or two of good rotten Horse-dung, which work in and mix very well with the Earth, and having work'd it very fine, form it with a Concavity like unto a Bason, as termed by Gardiners, *viz.* hollow like unto a Dish to receive the Water: And therein sow at least ten or a dozen Seeds, at about two Inches apart from each other, and the like Depth; for 'tis much better to have too many Plants than too few; and if the Season be very dry at the time of sowing, 'twill not be improper to give the

Seed a gentle refreſhing of Water, as alſo at all times when above Ground, if the Weather proves hot and dry.

About the middle of *May* is a very good time to ſow, in the very ſame manner, ſuch Quantities as you may have occaſion to pickle, which will alſo furniſh your Table, during the Months of *July* and *Auguſt*, plentifully: For be as careful as poſſibly you can, ſome will eſcape your Eye, which will appear the next time of gathering and be fit for the Table.

'Tis a Practice amongſt many to put the Seed, at the time of ſowing, all in a heap, which cauſes the Plants to grow in a Cluſter, but in my Opinion cannot thrive ſo well, as when each Plant is about two Inches apart. There is another Practice amongſt many Gardiners, to ſow their Seed for Pickling on a gentle Hot-Bed, and afterwards tranſplant them into their Holes at the diſtances aforeſaid. Now I confeſs that this Method is a very good one, when the Land deſign'd for them is not clear of its firſt Crop, at the Time when 'tis the Seaſon for the Seed to be ſow'd; for whilſt the Crop is clearing away, the Seed is coming up, and when quite clear'd, the Plants may be taken up with Earth, and tranſplanted therein, and the Land fully crop'd again.

But where Land has not a Spring Crop in like manner 'tis much better, and leſs extenſive, firſt, to ſow the Seeds in the Holes where they are to remain as before directed, and thereby the Trouble and Danger of tranſplanting is ſaved.

When young Cucumbers are thus tranſplanted, they ſhould be ſhaded with Flower-Pots, *&c.* for the ſpace of three or four Days, in which time they will have ſtruck Root, and be able to withſtand the heat of the Sun.

And as I directed in Sect. XV. Part 1. continually to keep the Earth about their Roots from binding, by often removing it gently; ſo you muſt obſerve the very ſame herein, and when they are arrived into their third Joint, to peg them down, and raiſe the freſh Earth amongſt their Stems, which will cauſe them to ſtrike freſh Roots therein, and grow away ſtrongly.

As ſoon as ever you obſerve them to turn out Fruit, you muſt not fail of giving them plentiful Refreſhings of Water, otherwiſe the Fruit will dwindle and die away, and you'll be diſappointed of your Hopes.

The

The beſt Kind for pickling is the long prickly Cucumber, the choiceſt of which leave for Seed, as before directed in Sect. XV. Part 1.

SECT. XII.

Of the Collyflower.

THE Collyflower is called in *Latin Braſſica florida*, and *Cauliflora*, and in *Italian Caulifiore*, is one of the moſt delicious boil'd Sallets that we have in *England*, and the moſt difficult to have of a good Kind.

The greateſt Care herein, is to be well furniſh'd with good Seed; otherwiſe all the Labour will prove unſucceſsful: But that being taken for granted, about the beginning, or tenth Day of *Auguſt* at lateſt, prick or dig up a ſmall Border that is in tolerable good Heart, and therein ſow your Seed; or if you have any decay'd Hot-Bed, 'tis better to make uſe of that, in which ſow your Seed, giving it when dry gentle refreſhings of Water, and when the Plants are come up, and in their firſt Leaf, excluſive of their Seed Leaves, then tranſplant them upon ſome other well prepared Bed, at about three or four Inches diſtance from each other; and therein let them remain till near *Michaelmas*, at which time 'tis beſt to tranſplant them out for good in the Places where they are to bloſſom: And for fear of loſing any by Froſts, *&c.* plant in every place where you intend one to continue, five Plants, and in ſuch a Compaſs, as all to be cover'd with a ſquare or Bell-Glaſs during the Severity of the Winter: And if they all endure the Winter's cold, 'tis a very eaſy thing for the Gardiner, with his Trowel, to take up and tranſplant ſuch as are unneceſſary in that place, in ſome other prepared part of the Garden.

But that we may not be diſappointed of a Crop, in Caſe we ſhould loſe all thoſe planted out at *Michaelmas* under the Glaſſes, we muſt, at the ſame time, tranſplant other Plants, either on a very warm *South* Border, to be hooped and covered over in time of Froſts and Snow, (which laſt is the moſt

preju-

prejudicial to them) or on an old decay'd Hot-Bed, where we can place over them a Frame and Glaſſes to preſerve them; or in large Flower-pots, to be lifted into the Greenhouſe, *&c.* during all ſuch hard Weather; and in the Spring, when all the cold Blaſts are blown over, tranſplant them out for good in Rows about two Foot and half apart, and the Rows three Feet aſunder.

The Soil wherein you plant Collyflowers ought to be very rich and naturally moiſt, and for want of the laſt, great Care muſt be taken to give them plenty of Water, and always clean from Weeds.

When Collyflowers are planted out for good at *Michaelmas*, and withſtand the Winter's Froſts and Snow, they never fail of producing better Flowers, and much ſooner than thoſe planted out in the Spring; for whilſt they are recovering their Removal, the other is going forward, getting very ſtrong Roots, which enable them to produce theſe Flowers about three Weeks ſooner than the other.

However, altho' they don't come in ſo very ſoon as the other, yet they come in a very good time to ſucceed them, and therefore I adviſe their being planted at both Seaſons.

And that your Table may not be deſtitute of this matchleſs Sallet, I adviſe, that at the beginning of *March* you ſow more Seed upon a gentle Hot-Bed, which when in their firſt Leaf tranſplant out at about three Inches apart, and as the heat of the Spring comes on, make them more acquainted with the Air; ſo that when they are large enough to tranſplant out, they may be perfectly hardy, and not any ways unacquainted with their Removal.

About the middle of *April* we may ſow another ſmall Quantity of Seed in the natural Ground, which being ordered as the others before directed, will produce Flowers that will ſucceed the former, as well as produce large Flowers in the Autumn.

When their Flowers begin to appear, break down over them two or three of their Leaves, to preſerve them from the Rains, and heat of the Sun, which cauſe them to be either green or yellow, inſtead of a beautiful white; and during all this Work, great Care muſt be taken to keep them well water'd, for 'tis what they are great lovers of; and eſpecially at firſt

planting in *May, &c.* If the conveniency and quantity of your Water is ſuch, that you can flow their Alleys between them, 'twill add a much greater Nouriſhment to them than the common way of watering the Holes only.

It often happens, that many of the laſt Plantation, if planted in a ſhady Place, will not produce their Flowers till after *Michaelmas*, at which time ſuch Plants ſhould be taken up with the Earth to their Roots, and planted upright in Sand, within a Greenhouſe, *&c.* giving them plenty of Water at planting, which will produce very good Flowers fit for uſe in the Winter, even until *Chriſtmas*, as I have often experienced.

To continue a good Kind of Seed, make choice of ſome of the very beſt and earlieſt Flowers, which let run to Seed, ſecuring them from the Injuries of Winds, by Stakes, *&c.* And as ſoon as the Seed Veſſels and Seed are fully perfected, cut away the whole Stem, and carry it into your Greenhouſe, and there let it be throughly dry'd before you rub or thraſh it out: For as Mr. *Bradley* ingenioully obſerves, 'tis not neceſſary to leave the Seed upon the Plants 'till the Pods are dry, leſt they ſhed the Seed, or be damaged by Rains, Mill-dews, *&c.*

SECT. XIII.

Of Dill.

1. *Its Names.*

DILL is called in *Greek* ἄνηθον, in *Latin Anethum* and *Anetum*, in *High Dutch Dyllen*, in *Low Dutch Dille*, in *Italian Anetho*, in *Spaniſh Eneldo*, in *French Anet*, and in *Engliſh Dill* and *Anet*.

2. *Its Deſcription.*

Dill for the generality produces a little Stalk, about ſixteen or eighteen Inches high, round in form, and jointed like unto Fennel, as alſo are the Leaves which are finely cut, but much ſmaller. The Flowers are very ſmall and of a yellow Colour, growing in ſpokie Tufts like unto thoſe of Parſnips, but nothing near ſo large. The

The Seed is round, flat and thin, in form very like Parſnip Seed, and has a ſmell very like unto Caraway Seed.

3. *Their Temperature.*

According to *Galen*, Dill is dry in the end of the firſt, and hot in the end of the ſecond Degree.

4. *The medicinal Virtues.*

The Decoction of the Tops of Dill dried, and likewiſe of the Seed, being drank, allays Gripings and Windyneſs, and provokes Urine.

5. *The Parts for Uſe.*

The green Tops and Bloſſoms in *July*, being then uſed in the pickling of Cucumbers.

6 The Quantity is at Pleaſure, in proportion to the Quantity of Cucumbers pickled.

7. *Its Cultivation.*

The Seed being ripe about the end of *Auguſt*, may be ſown any time in *February* or *March*, and a very ſmall Quantity is ſufficient for a large Family.

SECT. XIV.

Of French or Kidney Beans.

1. *Their Names.*

THIS Herb is called by *Hippocrates*, *Diocles*, *Theophraſtus*, and moſt of the other ancient Writers δόλιχον, and ſome others call it λόβον, and λέβιον, in *Latin Siliqua.*

Dioſcorides calls it *Smilax*, becauſe it climbs up Branches, Sticks, *&c.* as *Smilax* doth. Others call it φασέολον, a Diminutive derived from φάσηλος; for φάσηλος and φασέολος, are not one and the ſame Pulſe called by different Names, as ſome ſuppoſe; but are different from one another, as *Galen* has very plainly proved, in his firſt Book of the Faculties of Nouriſh-

ments. The *Dutch* call it *Turcksboonen*, the *French Feues de Romme*, and the *Engliſh* call it *Kidney Bean*, in regard to the *Bean* being of the form of a *Kidney*. It is alſo called *Sperage Bean*, *Faſelles* or long Peaſon, Garden *Smilax*, which I ſuppoſe to be taken from *Dioſcorides*, who, as I ſaid before, named it σμίλαξ κηπαία, *viz. Smilax hortenſis*, *Garden Smilax*; the *Engliſh* alſo call it *Roman* Bean, and many *French* Bean.

2. *The Deſcription.*

The white *Kidney Bean*, called in *Latin Phaſeolus albus*, hath long and ſmall Branches growing very high, taking hold with its claſping tendrels upon Poles, Sticks, Branches of Trees, *&c.* as Hops do, for without ſuch Supporters, they are not able to bear their own Weight, and therefore run rambling upon the Ground, which cauſes them to be almoſt fruitleſs or barren, to what they are when ſtick'd with Branches of Trees to climb upon. Their Leaves are very round on that part whereunto the Stalk is fix'd, and the oppoſite part very acute. Their exterior form is very like unto the *Ivy* (but are not ſmooth) each Stem or grand Rib having three Leaves, the one at the end thereof, and the others near thereunto, oppoſite to one another. The Flowers are produced from the upper part of thoſe grand leaf Stalks, at their communication with the grand Stem or leading Branch, and are of divers Colours, as white, red, pale, mixt, *&c.* which are ſucceeded by long Cods, whereof ſome are ſtraight and others crooked, wherein their Seed or Beans are contained, and when ripe are of a ſhining white Colour.

But beſides this white *Kidney Bean*, there are many other Sorts cultivated in our Gardens, and I believe more for Variety's ſake, than that they are better, or even as good, as the white *Kidney Bean*: However, as moſt ingenious Gardiners think it worth their while to give them place in their Gardens, I ſhall not diſpute them a place herein, of which the firſt is the *black Kidney Bean*, called in *Latin Phaſeolus niger*; the ſecond, the *red Kidney Bean*, called in *Latin Smilax hortenſis rubra*; the third, *Smilax hortenſis flava*, or the *pale yellow Kidney Bean*; the fourth, the *Kidney Bean* of *Braſil*, called in *Latin Phaſeolus Braſiliamus*, and the Party-colour'd *Kidney Bean* of *Ægypt*, called *Phaſeolus Ægyptiacus*.

3. *Their Temperature.*

The *Arabian Herbariſts* allow them to be of a hot and moiſt Nature, but I don't find that our *Engliſh Herbariſts* have taken any Notice of their Temperature.

4. *Their medicinal Virtues.*

The Cods being boiled when young make an excellent Sallet, they gently looſen the Belly, provoke Urine, ereate good Blood, and are very great Nouriſhers.

The Beans themſelves, when ripe and dry, are eaten by many, being boiled and butter'd, but are very unwholeſome.

5. *The Parts for Uſe.*

The Cods when about half grown, ſo as, when broken, not to have Strings on their Sides, holding the parts together: And when uſed for pickling, they muſt be very young, and freſh gathered.

6. The Quantity is at Pleaſure.

7. *Their Cultivation.*

Altho' I did not mention the different Kinds of white *Kidney Beans* in the Deſcription, yet I cannot proceed to their Culture, before I explain the ſame.

Of the white Kidney Beans there are divers Kinds, which to mention in general, would be both a needleſs and endleſs Work, and therefore ſhall deſcribe but one Kind; for in fact, I cannot recommend any other, and that is the true *Batterſea Bean*, which is of the ſame form as the others, but very ſmall, 'tis a very great Bearer, comes early, and of an excellent delicious Taſte; all which Qualifications are not to be found in any other Bean of the *Kidney Tribe*.

This Kind of *Kidney Bean* delights in a light, warm, freſh Soil, (and not in wet, for that is preſent Death to them) if it takes them before they are above Ground; therefore to ſow them very early in wet Weather, is needleſs, for 'tis very ſeldom or ever that they eſcape being rotted by the wet: But if the Spring is not over dry, we may begin to ſow ſome for our firſt Crop, about the latter end of *March*, or a Week ſooner,

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provided you give your ſelf the trouble to ſow them in the following manner, *viz.*

About the middle of *March* (your Ground being dig'd) draw Drills (under, or near unto a *South* Wall) at about two Feet and half or three Feet apart, or rather double Drills, within a Foot of one another, and then leaving a ſpace between them of four Feet, wherein may (at the Seaſon) be planted a Crop of Savoys to ſucceed them when done bearing. Your Drills being thus drawn drop in your Beans about an Inch diſtant from one another, and cover up the Drills with the Earth, leaving a ſmall Ridge over the Beans to throw off the Rains.

This being done, ſtrain a Line within three Inches of the Beans in the Drills, and with your Spade chop out, and open a ſmall Trench, about three or four Inches deeper than the bottoms of the Drills, which leave open till your Beans are above Ground, and got out of their Seed Leaves, for then they are paſt all the Dangers that can happen from wet; and then fill them in again and earth up the young Plantation as is uſual.

The Reaſon of my adviſing thoſe Trenches, is to draw off the great Rains, *&c.* (if any ſhould happen) from the Beans, which, if invaded by it, would deſtroy them. This Method of opening Trenches, I have practiſed with very great Succeſs in divers Springs, and often in very wet ones; for let the Spring be ever ſo wet, theſe Trenches never fail of preſerving the Beans from it. When you make uſe of ſingle Drills, 'tis beſt to draw them *Eaſt* and *Weſt*, that the Trench may be made on the *South* ſide, the better to receive the advantage of the Sun, to keep dry that part of the Drill next thereunto. But when you make uſe of double Drills, they muſt be drawn *North* and *South*, that the Morning Sun may dry that Drill next to the *Eaſt*, and the Afternoon Sun that next to the *Weſt*: For was you to draw double Drills *Eaſt* and *Weſt*, the hindermoſt Drill towards the *North* could have very little or no help from the Sun in keeping it dry.

As ſoon as you find your Beans are in a thriving State, then they muſt be thin'd, and left at about five or ſix Inches apart, and thoſe which you draw from them may be tranſplanted at the ſame Diſtances, in ſome other warm part of your Garden.

The Reaſon why I adviſe their being ſown ſo very thick is, that in caſe ſome ſhould fail by badneſs of Seed, wet, *&c.*

SECT. XVI.

Of Onions.

THE Onions neceſſary for our Sallets are thoſe that are very young, and that we may be well furniſh'd with them, they muſt be ſown every Fortnight or three Weeks at moſt, by which Means they will be always very young, tender, and fit for our Purpoſe.

SECT. XVII.

Of Orange and Limon Seedlings.

THE ſeedlings of Oranges and Limons being raiſed, and eaten in Sallets, (as before directed in Sect. XXVI. Part the 1ſt.) are very grateful to the Stomach; and altho' I mention them here again, being proper amongſt our Sallets for theſe Months, yet their Culture is the very ſame as before, the difference of the Weather's heat only excepted.

SECT. XVIII.

Of Purſlane.

1. *Its Names.*

PURSLANE is called in *Greek* ἀνδράχνη, in *Latin Portulaca*, in *High Dutch Burkelkraut*, in *Italian Procacchia*, in *Spaniſh Veraolagus*, in *French Poupier*, and in *Engliſh Purſlane* and *Porcelaine*.

2. *Their Deſcription.*

We have two Kinds of Purſlane cultivated in our Gardens,

the one called the green, and the other the golden Purſlane, but are both vulgarly called *Garden Purſlane.*

The Stalks of both Kinds are in their Form like unto one another, as alſo their Leaves, the difference being in their Colour only; and to deſcribe their Forms of Leaves, Stalks, *&c.* would be but a needleſs Work, they being well known to every one that delights in Sallets, and therefore I ſhall proceed to their Temperature.

3. *Their Temperature.*

Purſlane is moiſt in the ſecond Degree, and cold in the third.

4. *Its Medicinal Virtues.*

Purſlane being eaten in Sallets, cools a hot Stomach, rectifies inflamed Blood, provokes Urine, and is very good for the Bladder and Kidneys.

The Juice of Purſlane being drank, ſtops the bloody Flux, ſpitting of Blood, and all other Fluxes whatſoever.

5. *The Parts for Uſe.*

The young and tender Shoots or Tops.

6. *The Quantity in a Sallet.*

This Sallet Herb not being in Seaſon until the Weather begins to be very warm, and of ſuch admirable Virtues, is therefore eaten in much greater Quantity, than any other ſort of Sallet Herb. The common Quantity is ſix times as much as of any other, young Radiſh excepted.

7. *Its Cultivation.*

Purſlane of both Kinds are raiſed from Seeds ſown in *March* under Glaſſes upon a decay'd Hot-Bed, or in *April,* in ſome very warm place in the natural Ground: It delights in a rich Soil, and to be plentifully water'd in hot Weather.

SECT. XIX.

Of Peaſe.

1. *Their Names.*

THERE being divers Kinds of Peaſe, are therefore called by many Names, and are diſtinguiſhed by their ſeveral Degrees of Magnitude, as well as by the Perſons or Places by whom they were firſt cultivated.

The great Peaſe are called by *Theophraſtus* and other old Writers, in *Greek* πίσον, in *Latin Piſum Romanum,* or *Piſum majus*, in *French des Pois*, in *Low Dutch, Koomſcheerwiten*, and in *Engliſh Roman Peaſe*, or *Peaſe of the Garden*: We have many other Sorts much ſmaller, that are cultivated in the Gardens alſo, which the Ancients call'd *Piſum minus*, and in *Engliſh little Peaſe*, or the *common Peaſe*.

But ſince that Peaſe were firſt cultivated in Gardens they have been greatly improved, and now conſiſt of a great many new Kinds, which our ancient *Herbariſts* and Gardiners never knew, or heard of.

The ſeveral Sorts of Peaſe now cultivated in Gardens are as follow.

Firſt, of ſmall Peaſe, *viz.* ſuch as the Ancients called *Piſum minus, viz.*

The ſeveral Sorts of *Hotſpurs*, of which thoſe are the beſt that were firſt raiſed and improved by Mr. *Cox*, late of *Kew Green* near *Richmond* in *Surrey*, Nurſery Man, deceaſed: And another Kind, called and known by the name of *Maſter's Hats*, firſt raiſed and improved by an ingenious Gardiner and Nurſery Man of that Name, now living at *Strand in the Green*, near old *Brentford* in *Middleſex*. The other Sorts of ſhort and long Hotſpur Peaſe, are the *Reading* Peaſe, Roſe Peaſe, and Dwarf Peaſe.

Secondly, of large Peaſe, ſuch as the Ancients called *Piſum majus, viz.*

(1.) The *marrow Peaſe*, vulgarly called *marrow fat Peaſe*.
(2.) The ſugar Peaſe, vulgarly called ſugar Polands.
(3.) The grey or blew Roncivals, or *Dutch* Admiral, and
(4.) The *Spaniſh Marratta*.

And beſides all theſe, there are many other Kinds, which are very difficult to diſtinguiſh from the abovenam'd, ſome few excepted, whoſe Names I ſhall forbear to mention, knowing that theſe Sorts are not only the very beſt Kinds, but will ſuffice for any Garden, and plentifully furniſh the grandeſt Table required.

2. *Their Deſcription.*

To deſcribe the Forms of the Leaves, Shoots, Cods, and Seed would be very unneceſſary, they being ſo well known; therefore I ſhall only take notice of the difference of their Growth.

Firſt then, all Sorts of Hotſpurs and *Readings* are of a midling Growth, riſing (when ſticked) about two Feet and half in height, producing their Bloſſoms at their ſeveral Joints, from the bottom to their Tops, which are of a white Colour, with a purple ſpot in their middle. The firſt Bloſſoms are from the firſt or ſecond Joints, which at firſt appearing before they are in Bloſſom, are then ſaid to be in *Bell* (*a term uſed by Gardiners only.*) The Bloſſoms of all other Peaſe that are white, are of the ſame Colour, but the Bloſſoms of thoſe Peaſe as are grey, or any other Colour, are of a tranſparent blew on the outer Parts, and a very fine purple mix'd with crimſon within.

The Roſe Peaſe, ſo called in regard to their Bloſſoms, which are produced at the extreme part of the Haulm (growing about the ſame height as the Hotſpur) in a round Tuft or Cluſter.

The Dwarf Peaſe, ſo named from the ſmallneſs of their Growth, their Haulm being ſeldom above one Foot in height; 'tis a great Bearer, and a very ſweet kind of *Pea*. There are a very ſhort kind of Dwarf Peaſe, that I have raiſed very early on gentle Hot-Beds, which have produced great Quantities during the Months of *February*, *March* and *April*, that ſeldom riſe higher than ſix or eight Inches, and altho' ſo very ſmall,

yet they will yield very near as many Peaſe for the Quantity of Ground, as any of the largeſt Kinds.

The other Kind of Peaſe are in general of a much ſtronger Growth, and will, when ſtick'd, climb up five or ſix Feet high, producing great Quantities of Cods as they aſcend.

3. *Their Temperature and Virtues.*

As to their Temperature of Heat or Cold, neither the ancient or modern *Herbariſts* have diſcovered in publick; and 'tis my humble Opinion that they are neither hot or cold, but of a Temperature between both.

Galen, in his Book of the Faculties of Nouriſhments, ſays, that their whole Subſtance are very near like unto that of *Lisbon* and Garden Beans, but are not ſo windy, and withal, have not that cleanſing Quality as the Bean hath.

4. *The Parts for Uſe.*

The young Peaſe or Seed, when near full grown, whilſt green and tender, before they begin to turn, of a very pale white Colour, and mealy when boiled.

The tender Leaves, when about three Inches high, are an excellent boil'd Sallet.

5. The Quantity of either is at Pleaſure.

6. *Their Cultivation.*

All the ſeveral Kinds of Peaſe delight in good freſh Land, rather than that which is very rich with Dung, which cauſes them to grow very rank.

The Seaſon for ſowing the firſt Crop is about the middle of *October*, or beginning of *November*, and ſometimes not till *December*, which I think is rather too late to have them early, and eſpecially when the Winter proves very mild: But however, for fear it ſhould not, 'tis beſt to ſow at both Seaſons, and then, if the firſt ſtands the Winter's Froſt, that Crop will come very early in *April*, and be ſucceeded by the other in *May*. The Horſpur Peaſe are the Kinds we ſow for our firſt and ſecond Crops, the *Readings* for the third, the marrow Peaſe, ſugar'd Peaſe, *&c.* for the fourth, and the dwarf

dwarf and marrow Peaſe, *&c.* for the remaining part of the Summer.

The Hotſpur Peaſe for the firſt and ſecond Crops may be ſown at the times aforeſaid in Drills, about two Feet and half diſtant from each other, of a tolerable thickneſs in the Drills; for you muſt always remember that you are not in danger of the Froſts only, but of Mice, Crows, and Slugs, againſt which you muſt carefully guard, otherwiſe few will come to your ſhare; and for theſe Reaſons 'tis beſt to allow Seed enough at firſt ſowing.

When your Peaſe begin to appear above Ground, be diligent in ſurveying them every Morning, and to deſtroy all the Slugs you can find near them.

Slack'd Lime, and Sea Coal Aſhes ſtrewed upon the Drills, before the Peaſe are come up, will prevent their being deſtroy'd; be careful to do the ſame after Rains; and when they are grown about four Inches high, draw up ſome Earth on each ſide cloſe to their Roots to preſerve them from cutting Winds, *&c.*

It has been the common Practice for many Years amongſt Gardiners, to ſow one Drill of Peaſe cloſe under a *South*, *Eaſt*, or *Weſt* Wall, and very often under every one, when they have them; but I cannot recommend that Method, for it ſeldom fails of doing the Fruit Trees very great Damage: But however, I am not for entirely baniſhing of Peaſe from warm Walls, which cauſe them to come much earlier; and therefore I adviſe that they be ſown under ſuch Walls, but not nearer than three Feet at the leaſt.

When you ſow Peaſe in open Quarters, 'tis beſt to draw their Drills *North* and *South*, that when the very cold and blaſting *Eaſtern* Winds do blow, they may be defended therefrom by ſmall Ridges or Banks drawn up with a Hough on the *Eaſtern* Sides thereof.

The uſual diſtance that Hotſpur Peaſe are ſown, is about two Feet and half each Drill from the other: And when they are about eight or nine Inches high they ſhould be well earth'd up, and ſtuck with Sticks about three Feet high, and to prevent their being damaged by Winds, 'tis beſt to place a double Row of Sticks, that the Peaſe may be between them, and as they run up be ſecured from the Winds, and much better expoſed to the Sun, than when lying on the Ground.

To have Peaſe come in very early, obſerve to ſtop them as ſoon as they appear in Bell, that is, pinch off their leading Shoots, and 'twill cauſe them to ripen a full Fortnight before the others which are not ſo ſtopt; and indeed 'tis very prudent to leave ſome untop'd to come in and ſucceed the firſt.

About the middle of *January* we ſow a third Crop, which may be of *Readings*, if you have not *Hotſpurs*, in the ſame manner as before directed; as alſo again in the middle of *February* and *March*, for the pleaſure of Gardening conſiſts in having great plenty throughout the whole Summer, and not for a very ſmall Seaſon, and then no more, as is too often ſeen.

This laſt ſowing of Hotſpur or *Reading* Peaſe is very ſufficient for thoſe Kinds, and therefore we muſt about the beginning of *April* think of ſowing the other Kinds, *viz.* the Dwarf Pea, the Marrow Pea, the Sugar Pea, *&c.* which Sorts alſo ought to be ſown in *May* and *June*, and thereby we ſhall have a conſtant Supply throughout the Summer.

The manner of ſowing theſe laſt Kinds of Peaſe, differs very much from thoſe of the Hotſpurs, or *Readings*, as will appear by the following.

1. Dwarf Peaſe are ſown in Drills as the Hotſpur Peaſe, but with theſe Differences: Whereas Hotſpur Peaſe are ſown very thick in the Drills, to allow for Accidents, *&c.* or even free from them; theſe muſt not be ſown, or drop'd nearer to one another than four or five Inches, excepting in a very wet Year, when the Slugs are very numerous, when they may be drop'd at about two Inches apart, to allow for ſuch a loſs: And inſtead of drawing the Drills at two Feet, or two Feet and half apart, they muſt not be more than eighteen or twenty Inches. And when Dwarf Peaſe are ſow'd for Seed, the diſtance between the Drills need not exceed one Foot; becauſe there will be no occaſion to go between them, except to hough the Weeds, *&c.* till they are ripe and fit to pull up.

N. B. It is obſervable, that altho' a Perſon is as careful and nice as poſſible a Man can be, in the ſaving of Peaſe for Seed; yet there are always, amongſt all Sorts of Peaſe, ſome few that will degenerate the very firſt Year of ſowing, and will not either be in bloom, or ripe ſo ſoon as the others, by a full Fortnight, and oftentimes three Weeks.

Theſe degenerate Peaſe are by the Gardiners called *Rogues*, and are diſcovered by the Over-rankneſs of their *Haulm*, as well as by their late and untimely Produce.

The Reaſon why I mention theſe degenerate Peaſe is, that you may take a careful Survey of them amongſt all your Peaſe intended for Seed: For if they are not carefully pricked out from the others, but are ſuffer'd to mix therewith, your Kind will immediately be worth nothing, and very much deceive every one that ſows the ſame.

The other Kinds of Peaſe, as the *Marrow Pea*, the *ſugar'd Poland*, the *Roncival*, *&c.* are alſo ſubject to the like Degeneracy, which with a very little Care may be eaſily prevented.

The large Kinds of Peaſe are ſown in Drills, as I directed for the large Kind of white *French* Beans, *viz.* in double Drills about ſixteen or eighteen Inches apart, with Alleys between them of two Feet and half, or three Feet wide, and are ſtuck with high Branches of Trees, *&c.* for them to run up; which they in general delight to do, and will bear plentifully, which they never will do if not ſtaked up, or if planted nearer, and have not ſufficient Air.

The large Kinds of Peaſe muſt not be ſown or drop'd nearer to each other in the Drills than three Inches, for they break out into many Shoots when above Ground, and become very thick and fruitful.

SECT. XX.

Of the remaining Sallets for the Months of April, May *and* June.

THE remaining Sallet Herbs for theſe Months, are Cabbages, Parſley, Spinage, Succory, the *French* and *Green-land* Sorrels, Sampier, red Sage, Turnip and Mint, whoſe Culture being delivered at large in the firſt Part, need not be repeated here again; and having thus gone through the two firſt parts of the Year, I ſhall now preſent you with Tables of the Temperatures, and medicinal Virtues of ſuch Sallets as have been in Seaſon for the laſt Quarter.

A Ta-

A Table of the Degrees of Heat, Cold, &c. *contain'd in the ſeveral Sallet Herbs, for the Months of* APRIL, MAY, and JUNE.

Sallet Herbs hot and dry.

BALM ſecond Degree.
Garden Creſſes, Do.
Dill, Do.
White Muſtard 4th Degree.
Onions almoſt in the 4th Degree.
Radiſh hot in the third Degree, and dry in the ſecond.
Horſe Radiſh 3d Degree.
Red Sage, almoſt in the third Degree.

Sallet Herbs temperately hot and dry.

Chervil, and Seedlings of Oranges and Limons.

Sallet Herb hot and moiſt.

Young Carrots ſown at *Michaelmas* laſt.

Sallet generouſly hot.

Sellery.

Sallet Herb cold and moiſt.

White Beet.
Cucumber.
Lettice.
Spinage, and Purſlane.

Sallet Herb cold and dry.

Succory.

Sallet Herbs moderately cold and acid.

The ſeveral Kinds of Sorrel.

Sallet Herbs dry and binding.

The ſeveral Kinds of Cabbages, Coleworts and Colly-flowers.

Sallet

Sallet Herb nouriſhing.
Aſparagus.

Sallet Herbs windy.
Artichokes and Garden Beans.

TABLE II.

Of the ſeveral Effects, which the Sallets for APRIL, MAY *and* JUNE *have on human Bodies.*

1. *To excite Appetite.*

CUCUMBERS, Muſtard, Radiſh, Onions and Sorrel.

2. *To help Digeſtion.*

Aſparagus, Muſtard and Horſe Radiſh.

3. *Good for the Head and Brain.*

Red Sage.

4. *To attenuate groſs Humours.*

Garlick, Onions, and Sorrel.

5. *Looſening.*

White Beet, Cabbage, Corn Sallet, and Spinage.

6. *Refreſhing.*

Corn Sallet, Creſſes and Chervil.

7. *To comfort the Heart.*

Balm, Borage, Bugloſs and Burnet.

8. *To open Obſtructions.*

Garlick, Onions and Sorrel.

9. *To*

9. *To help a cold and weak Stomach.*

Balm, Chervil, Garlick, Muſtard, Mint, Orange and Limon Seedlings, Onions, and Horſe Radiſh.

10. *To help a hot Stomach.*

All Sorts of Lettice, Purſlane, and Sorrel.

11. *To provoke Urine.*

Aſparagus, Chervil, Garlick, Onions, Purſlane and Radiſh.

12. *To ſtop the ſpitting of Blood or bloody Flux.*

Purſlane.

TABLE III.

1. *The raw Sallets for* APRIL, MAY, *and* JUNE *are,*

BORAGE Flowers.
Chervil.
Cowſlip Flowers.
Corn Sallet.
Garden Creſſes.
Cucumber.
Lettices.
White Muſtard.
Mint.
Naſturtium Indicum Flowers.
Orange and Limon Seedlings.
Young Onions.
Purſlane.
Radiſh.
Horſe Radiſh.
Red Sage.
Sorrel.
Spinage.
Turnip in Seed Leaves.

2. *The boiled Sallets for* APRIL, MAY, *and* JUNE *are,*

Aſparagus,
Artichokes.
Garden Beans.
White Beet.
Early Cabbages.
Coleworts.
Colly-flowers.
Carrot.
Lettice.
Kidney or French Beans.
Peaſe.
Spinage.

3. *The*

3. *The pickled Sallets for* APRIL, MAY, *and* JUNE *are,*

Broom Buds.	Red Cabbage.
Cucumbers.	Small Onions.
Radiſh Pods.	French Beans.
Walnuts.	Naſturtium Seeds.
Muſhrooms.	Berberries, *&c.*

As in the laſt Quarter.

CHAP. III.

Of the ſeveral Sallet Herbs for the Months of July, Auguſt, *and* September.

SECT. I.

THE Sallet Herbs for this Quarter are Balm, Garden Beans, Beet, Borage, Burnet, Bugloſs, Chervil, Garden Creſſes, Corn Sallet, Cucumbers, Collyflowers, Cabbages, French Beans, the ſeveral Kinds of Lettice, Naſturtium Flowers, Onions, Purſlane, Peaſe, Sorrel, Tarragon and Melons: And as their Culture is already laid down in the preceding Parts, I refer you thereunto.

T TABLE

TABLE I.

Of the Degrees of Heat and Cold, &c. *contain'd in the ſeveral Sallet Herbs for the Months of* JULY, AUGUST, *and* SEPTEMBER.

Sallet Herbs hot and dry.

BALM ſecond Degree.
Garden Creſſes, Dº.
Tarragon.
Onions.
Horſe Radiſh.

Sallet Herb temperately hot and dry.

Chervil.

Sallet Herb hot and moiſt.

Carrots.

Sallet Herbs cold and moiſt.

White Beet.
Cucumber.
Lettice.
Melons.
Spinage.
Purſlane.

Sallet Herbs moderately cold and acid.

The ſeveral Sorts of Sorrel.

Sallet Herbs dry and binding.

The ſeveral Sorts of Cabbages and Collyflowers.

Sallet Herbs windy.

Artichokes and Windſor Beans.

TABLE

TABLE II.

Of the ſeveral Effects, which the Sallets for JULY, AUGUST, *and* SEPTEMBER *have on human Bodies.*

1. *To create an Appetite.*

CUCUMBERS, Muſtard, Onions, and Sorrel.

2. *To help Digeſtion.*

Muſtard, and Horſe Radiſh.

3. *To make thin groſs Humours.*

Garlick, Onions, and Sorrel.

4. *Looſening.*

White Beet, Cabbage, Corn Sallet, and Spinage.

5. *Refreſhing.*

Corn Sallet, Creſſes, and Chervil.

6. *To comfort the Heart.*

Balm, Borage, Bugloſs and Burnet.

7. *To open Obſtructions.*

Garlick, Onions, and Sorrel.

8. *To help a cold and weak Stomach.*

Balm.
Chervil.
Garlick.
Muſtard.
Mint.
Onions,
and
Horſe Radiſh.

9. *To help a hot Stomach.*

All the Sorts of Lettice, Purſlane, and Sorrel.

10. *To provoke Urine.*

Chervil, Garlick, Onions, and Purſlane.

11. *To ſtop the ſpitting of Blood, or Bloody-flux.*
Purſlane.

TABLE III.

1. *The raw Sallets for* JULY, AUGUST, *and* SEPTEMBER.

BORAGE Flowers.
Chervil.
Corn Sallet.
Garden Creſſes.
Cucumber.
Lettice.
Muſtard.
Melons.
Naſturtium Flowers.
Young Onions.
Purſlane.
Horſe Radiſh.
Sorrel.
Tarragon.

2. *The boiled Sallets for* JULY, AUGUST, *and* SEPTEMBER *are,*

Artichokes.
Garden Beans.
White Beet.
Savoys.
Collyflowers.
Carrot.
Lettice.
Kidney, or French Beans.
Peaſe.
Spinage.

3. *The pickled Sallets for* JULY, AUGUST, *and* SEPTEMBER *are as before,* viz.

Broom Buds.
Cucumbers.
Radiſh Pods.
Walnuts.
Muſhrooms.
Melons.
Small Onion.
French Beans.
Naſturtium Seeds.
Berberries.

N. B. That the above Pickles are ſeldom eaten in theſe two laſt Quarters, except by ſome particular People, who delight more therein than raw Salleting, for whoſe Uſe they are herein inſerted.

CHAP.

CHAP. IV.

Of the ſeveral Sallets, Roots, &c. *for the Months of* October, November, *and* December.

SECT. I.

THE ſeveral Sallet Herbs for this Quarter are Beets, Cabbages, Savoys, Carrots, Creſſes, Chervil, Clary, Corn Sallet, Endive, Garlick, Horſe Radiſh, Lettice, Muſtard, Onions, Parſnips, Potatoes, Parſley, Radiſh, Sellery, Spinage, red Sage, Sorrel, and Turnips both in Seed Leaves and Roots. And as the Culture of all theſe ſeveral Herbs are already declared, I ſhall proceed to the Tables of their Temperatures, *&c.*

TABLE I.

Of the Degrees of Heat, Cold, &c. *contained in the ſeveral Sallet Herbs for the Months of* OCTOBER, NOVEMBER, *and* DECEMBÆR.

Sallet Herbs hot and dry.

CRESSES 2d Degree.
Clory 3d Degree.
Muſtard 4th Degree.
Horſe Radiſh 3d Degree.
Garlick 4th Degree.
Onions almoſt in the 4th Degree.
Radiſh 3d Degree.
Red Sage, almoſt in the 3d Degree.

Sallet Herbs temperately hot and dry.

Chervil, and Parſnips.

Sallet Herbs temperately hot and moiſt.
Carrots, and Skirrets.

Sallet Herb generouſly hot.
Sellery.

Sallet Herbs cold and moiſt.
White Beet, Lettice, and Spinage.

Sallet Herbs cold and dry.
Red Beet, Endive and Succory.

Sallet Herbs dry and binding.
The ſeveral Sorts of Cabbages and Savoys.

Sallet Herbs windy and moiſt.
The ſeveral Sorts of Turnips.

Sallets nouriſhing.
Parſnips, Potatoes, and Rampions.

TABLE II.

Of the ſeveral Effects which the Sallets for OCTOBER, NOVEMBER, *and* DECEMBER, *have on human Bodies.*

1. *To create an Appetite.*

MUSTARD and Onions.

2. *To help Digeſtion.*
Muſtard, and Horſe Radiſh.

3. *To make thin groſs Humours.*
Garlick, and Onions.

4. *Looſening.*

White Beet, Cabbage, Corn Sallet, and Spinage.

5. *To cool the Liver.*

Endive, and Sellery.

6. *Refreſhing.*

Corn Sallet, Creſſes, and Chervil.

7. *To open Obſtructions.*

Garlick, and Onions.

8. *To help a cold and weak Stomach.*

Chervil.
Clary.
Garlick.
Muſtard.
Mint.
Onions.
Parſnip, and
Horſe Radiſh.

9. *To help a hot Stomach.*

All Sorts of Winter Lettice.

10. *To provoke Urine.*

Chervil.
Endive.
Garlick.
Onions.
Parſnip.
Radiſh,
and
Turnips.

11. *Stone and Gravel.*

Wild Carrot Seed, Mint, Parſnip, and Radiſh.

12. *Wind in the Stomach.*

Garlick.

13. *Worms.*

Garlick.

TABLE III.

1. *The raw Sallets for the Months of* OCTOBER, NOVEMBER, *and* DECEMBER.

CRESSES.
Corn Sallet.
Horſe Radiſh.
Muſtard.
Parſley.
Sellery.
Red Sage.
Chervil.
Endive.
Lettice.
Onions.
Radiſh.
Spinage.
Turnip.

2. *The boiled Sallets for the Months of* OCTOBER, NOVEMBER, *and* DECEMBER.

Beets.
Savoys.
Onions.
Potatoes.
Spinage.
Cabbages.
Carrots.
Parſnip.
Parſley.
Turnips.

3. The pickled Sallets are the ſame as in the preceding Months.

CHAP.

CHAP. V.

Of the Names, Deſcriptions, Temperatures, Virtues and Cultivations of ſuch Diſtilling, and other phyſical Herbs, as are abſolutely neceſſary for the Service of all Gentlemen, (and other) Families in general.

SECT. I.

Of the ſeveral Diſtilling Herbs, neceſſary for the Uſe of every Family.

THE ſeveral Phyſick Herbs neceſſary to be cultivated for the Uſe and Service of a Family are, Angelica, Anniſeed, Balm or Baum, Camomile, Carduus, Clary, Comfrey, Clove-gilli flowers, Dragons, Dill, Dwarf Elder, Elicampane, Fennel, Featherfew, Hyſſop, Lavender, white Lilies, Lavender Cotton, Lavender Spike, Liquoriſh, Mint, Marjoram, Marſh mallows, Marygolds, Penny-royal, Parſley, Peonie, white Poppy, Roſemary, Rhue, red and damask Roſes, red Sage, Tea Sage, Wormwood Sage, Savory, Solomon Seal, Saffron, Thyme, Tanſie, Tobacco, Scurvy-graſs, Violets and Wormwood. And as I have already explain'd the Culture of Balm, Dill, Fennel, Mint, Penny-royal, Parſley, red Sage, Tanſie, and Scurvy-graſs in the preceding Parts, I ſhall now proceed to the Deſcription, Culture, *&c.* of the others.

SECT. II.

Of Angelica.

1. *Its Names.*

GARDEN ANGELICA, is called in *Latin Angelica Sativa*, in *High Dutch*, *Angelick*, *Bruſtwurtz*, or *Desheiligben Geyſt Wurtzel*, that is *Spiritus Sancti Radix*, or the Root of the Holy Ghoſt, as witneſſed by *Leonhartus Fuchſius*, in *Low Dutch*, 'tis called *Angelijka*, in *French Angelic*, and in *Engliſh Angelica.*

2. *Its Deſcription.*

The Leaves of *Angelica* are very large and broad divided into many Parts or leſſer Leaves, which are indented like unto the Leaves of *Spondilium* or Cow Parſnip, but grow much nearer to the Eye, are much thicker, of a deeper green, and of a ſtrong Savour. The Stalk riſes up from the head of the Root, and very often riſes ſix or ſeven Feet in height, and eſpecially when 'tis planted in good Land. 'Tis very large and hollow, divided into many Joints, from which grow out other ſmall Branches, at whoſe ends grow Tufts of whitiſh Flowers, very like unto thoſe of Fennel, which are afterwards ſucceeded by Seed.

It flowereth in *July* and *Auguſt*, and the Seed is ripe in *September.*

The Root is generally very large, producing an oily Liquor when broken, and the whole Plant is of a very pleaſant Smell.

And beſides the aforeſaid Kind of *Angelica*, there is another Kind, which in Form is exactly the ſame, but the Leaves next the Ground are of a purple red Colour, the Roots of a more aromatick Savour, and the whole Plant of a leſſer Growth.

The wild *Angelica*, called *Angelica Sylveſtris*, delights in cold and moiſt Meadows, and is very like unto the Garden *Angelica*, excepting its Leaves, which are not ſo much indented,

and are of a blackiſh green and narrower, the Stalks are alſo much ſlenderer and ſhorter, the Flower much whiter, the Root much leſs, and of not ſo ſtrong a Savour.

3. *The Temperature.*

The Garden *Angelica* is hot and dry in the third Degree.

4. *The Medicinal Virtues.*

The Roots of Garden *Angelica* is a ſingular Remedy againſt Poiſon, the Plague, and other Infections taken by bad Air: For if the Heart is infected by Peſtilence, 'tis ſaid by many famous Men, that the Root being chewed in the Mouth, will inſtantly drive it out again by Urine and Sweat.

'Tis a very great Opener of the Liver and Spleen, and extenuateth groſs and tough Phlegm.

The Leaves put into Wine and drank make the Heart merry. 'Tis a ſingular Medicine againſt Surfeits, and bad Stomachs, and cures the Bitings of mad Dogs, and all other venomous Beaſts.

5. *Its Cultivation.*

The Seed is ripe generally in *September*, and may then be ſown, or in the Spring following, and afterwards tranſplanted out at two Feet and half, or three Feet apart.

When the Plants are ſuffer'd to run up to Seed, their Roots die ſoon after their Seed is ripe, but if you prevent its growing to Seed, by cutting off the Stem as it appears, 'twill endure a great many Years.

N. B. That the tender Stalks are of a very pleaſant Taſte, when candied.

SECT. III.

Of Anniſeed.

1. *Its Names.*

ANISE or ANNISEED, is called in *Greek* ἄνισον, in *Latin Aniſum*, in *High Dutch Aniſz*, in *Low Dutch Aniſſaet*, in *Italian Aniſo*, in *Spaniſh Matahalua*, in *French Anis*, and in *Engliſh Anniſeed*.

2. *Its Deſcription.*

The Stalk is round and hollow, divided into many Branches which are ſet with indented Leaves, and thoſe that grow towards the top of the Branches are very like thoſe of young Parſley, but the others nearer the Ground are much larger. On the ends of the Stalks, about the end of *June* or beginning of *July*, the Bloſſoms appear in ſpokie Heads or Tufts, like unto thoſe of Parſnip, Parſley, *&c.* which are ſucceeded by Seed that ripens in *Auguſt*, which is of a very delightful Smell.

3. *The Temperature.*

According to *Galen*, the Seed of *Aniſe* is hot and dry in the third Degree, but by others 'tis ſaid to be only hot in the ſecond Degree, and not very dry; and indeed 'tis my Opinion, that it is ſo, for was it dry in the third Degree, it could not breed Milk in Women, as it is known to do. However, altho' *Galen* and others of his Time could not agree about the Temperature of this Herb; yet others of latter Days have found it by Experience to be dry in the firſt Degree, and hot in the ſecond.

4. *The Medicinal Virtues.*

The Seed is very good for thoſe who are troubled with Wind, Belchings, Upbraidings of the Stomach, Gripes, provokes Urine gently, and breeds plenty of Milk in the Breaſts of Women who ſuckle young Children.

5. *Its Cultivation.*

This Herb is a Native of *Candie*, *Syria*, *Ægypt*, and other of the *Eaſtern* Countries; but if 'tis ſown with us in a rich warm Soil in *May*, 'twill thrive very well, and ripen its Seed in *Auguſt* as aforeſaid.

SECT.

SECT. IV.

Of Camomile.

1. *The Names.*

CAMOMILE, is called *Chamæmelum*, and by ſome *Leucanthemis*, and alſo *Leucanthemon*, eſpecially the double Flower Camomile; and altho' there are four Kinds of this Herb, yet they are all call'd Camomile, as the ſingle Camomile, the ſweet naked Camomile, the double flower'd Camomile, and the *Romiſh* Camomile.

2. *Their Deſcription.*

(1.) The ſingle Camomile growing in great plenty on Commons, Meadows, *&c.* is well known to every one.

(2.) The ſweet naked Camomile has no difference from the preceding, excepting in the Flowers, which are quite naked of thoſe ſmall white Leaves, which are placed round the lower part of their Flowers.

(3.) The double Camomile is of the ſame make as the two others, its difference conſiſting in the Flowers only, which are as cloſe ſet with ſmall white Leaves, as the laſt was wanting, being very like unto a double white Daiſy.

(4.) The *Roman*, or Romiſh Camomile has many ſlender Stalks, but much ſtronger than any of the others, nor doth it creep upon the Ground, as the others do.

The Leaves are of a pale Colour, and their Flowers very like unto the ſingle Kind.

N. B. The double Camomile is the beſt Sort for our Uſe, and therefore the others may not be regarded.

3. *Its Temperature.*

Camomile, according to *Galen*, is hot and dry in the firſt Degree, and is of thin Parts.

4. *Its Medicinal Virtues.*

Camomile is very good againſt the Cholick and Stone, provokes

provokes Urine, and is moſt ſingular in Gliſters, againſt the aforeſaid Diſeaſes.

The Oil of Camomile is excceding good againſt all manner of Aches, Pains, Bruiſes, Cold, Swellings, and ſhrinking of the Sinews.

The Decoction of Camomile made in Wine and drank is very good for a cold Stomach, ſower Belchings and Wind.

Galen reporteth, that the *Ægyptians* uſed it againſt Agues, wherein it had ſuch Succeſs, that for its great Virtue, they did therefore conſecrate it.

The Herb boiled in Poſſet-Drink, and drank, eaſeth the Pains of the Cheſt, expells tough and clammy Phlegm.

The Herb uſed in Baths cauſes Sweat, opens the Pores, caſeth the Gripings and Gnawings of the Belly, ſoftens hard Swellings, and waſtes raw and undigeſted Humours.

5. *Its Cultivation.*

Camomile is encreaſed by parting the Roots, and is beſt when new planted every Year.

It delights in good mellow holding Land, and may be planted any time in *March*, in Beds or Borders, each Root a Foot apart.

SECT. V.

Of Carduus Benedictus.

1. *Its Names.*

CARDUUS BENEDICTUS or the *Holy Thiſtle*, is called by many Apothecaries *Cardo Benedictus*, and by ſome 'tis called *Atractylis* wild baſtard Saffron, and often *Atractylis hirſutior*, hairy wild baſtard Saffron.

Valerius Cordus names it *Cnecus ſupinus*, and in *High Dutch* 'tis called *Beſeegnete Diſtell*, *Kardo Benedict*, which laſt Name is known by the *Low Dutch*, in *Spaniſh* 'tis called *Cardo Sancto*, in *French Charaon Benoiſt*, or *Beneiſt*, and in *Engliſh Bleſſed Thiſtle*, but more commonly by the *Latin* Name *Carduus Benedictus*.

2. *Its*

2. *Its Deſcription.*

The Stalks of the *Bleſſed Thiſtle* are round, rough and pliable, divided into many Branches, moſt of which reſt upon the Ground. The Leaves are jagged, and full of tender Prickles on their Edges, and on the Tops of their Stalks they produce Heads of Bloſſoms ſet with Prickles, and environ'd with ſharp prickly Leaves. The Flowers are yellow, which are ſucceeded by long Seed, ſet with a ſort of a hairy down on their Tops. The Root is white, and the whole Plant above Ground, *viz.* its Stalks, Leaves, and Heads of Bloſſom or Seed, are cover'd with a ſoft and thin downy Subſtance.

3. *Its Temperature.*

Hot and dry in the ſecond Degree, and withal cleanſing and opening.

4. *Its Medicinal Virtues.*

Carduus Benedictus, being boiled in Wine and drank hot, healeth the griping Pains of the Belly, kills and expells Worms, cauſes Sweat, provokes Urine, expels Gravel, cleanſeth the Stomach, and is very good againſt a quartane Fever.

Hierome Bock witneſſeth, that the Juice of *Carduus* taken in Wine or any other way, is ſingular good againſt all Poiſon, and according to *Joachimus Camerarius* of *Noremberg*, it helps the Inflammation of the Liver.

The Powder of the Leaves given in the quantity of half a Dram, is very good againſt Peſtilence, provided that 'tis taken within twenty four Hours from the time of the Infection and the Party ſweat upon the ſame.

N. B. That the Wine wherein the Leaves have been infuſed has the ſame Effect.

5. *Its Cultivation.*

The Seed of *Carduus Benedictus* is ripe in *September*, and ſhould at that time be ſown: It delights in good Land, and when large enough to tranſplant out, ſhould be planted in Beds at one Foot diſtant each Plant from the other.

N. B. That the time of its greateſt Perfection for phyſical Uſes is *July* and *Auguſt*, when 'tis in its full Bloſſom.

SECT.

SECT. VI.

Of Comfrey.

1. *Its Names.*

COMFREY otherwiſe called *Bugle*, is reckon'd amongſt the Conſoundes or wound Herbs, and is called by ſome *Conſolida media*, *Bugula*, and *Buglum*, in *High Dutch* 'tis called *Guntzel*, in *Low Dutch Senegroen*, and in *Engliſh Brown Bugle*, *Sicklewort*, and *middle Comfrey*.

2. *Its Deſcription.*

The Nature of this Herb is to ſpread its ſelf and creep along the Ground like *Moneywort*. The Leaves are long and of a browniſh Colour. The Flowers grow in Parcels, encompaſſing the Stalk towards the Top with ſmall Intervals between each Parcel, and are of a fair blew Colour, and ſometimes very white; but I take the *Bugle* which produces white Flowers to be that called the white *Bugle*, and in *Latin Bugula flore albo*.

3. *The Temperature.*

This Herb is of a mean Temperature, being neither hot nor dry in any Degree whatſoever.

4. *The Medicinal Virtues.*

This Herb is very good for inward Burſtings, Member torn, rent or bruiſed, and therefore 'tis put into Potions that ſerve for Nodes, in which 'tis of ſuch wonderful Virtue, as to diſſolve and waſte away congealed and clotted Blood.

Ruellius writes, that 'tis a common ſaying in *France*, that he who hath *Bugle* and *Sanickle*, needs no *Phyſician* or *Surgeon*: For its Virtues are ſo great, that it does not only cure Wounds being inwardly taken, but outwardly alſo, being applied thereunto.

'Tis alſo very good for the Infirmities of the Liver, it takes away the Obſtructions, and gives great Strength thereunto.

The Decoction of *Bugle* being drank, diſſolveth clotted or congeal'd Blood within the Body, and heals all manner of Wounds either inward or outward. The

The Decoction doth alſo open the ſtoppings of the Liver and Gall, is very good againſt the Jaundice, Fevers of long continuance, and cureth the rotten Ulcers of the Mouth and Gums.

In ſhort, this Herb, called vulgarly *Comfrey*, and that called *Self-Heale*, are two of as good wound Herbs as any the Earth produces, and for which Reaſon I recommend their Cultivations in the Phyſick Garden, to be ready at Hand upon every Occaſion that may happen.

5. *The Cultivation.*

Bugla, or *Comfrey* delights in moiſt and ſhady Lands, and is propagated by Seed ſown in *March*.

SECT. VII.

Of Clovegilliflower.

1. *Its Names.*

THE Clovegilliflower is called by the modern *Herbariſts* *Caryophylleus flos*, of the ſmell of Cloves, wherewith 'tis poſſeſſed: In *Latin*, of moſt *Ocellus Damaſcenus*, *Ocellus Barbaricus*, and *Barbarica*, in *Italian Garofoli*, in *Spaniſh Clavel*, in *Low Dutch Ginoffelbloemen*, in *French Ocilletz*, and in *Engliſh* Carnation and Clovegilliflower, and of ſome 'tis called *Vetonica*, and *herba Tunica*.

2. *The Deſcription.*

The Stalks and Leaves of the Clovegilliflower, have little or no Difference from thoſe of the Carnation, which are well known to every one, and the Flowers are not unlike thoſe of the cloſe blowing Kinds, excepting in their Colour, which is all red, without any Streaks or Variegations of any other Colour whatſoever, and are as double as any of the Carnation Tribe, but are not near ſo large as ſome of them are.

There is another Kind of Clovegilliflower, which no way differs from the other in its Leaves and Stalks, that produces a ſingle Flower, like unto a very large ſingle Pink, which amongſt

mongſt Gardiners is called a *Stamel*, and is of no Uſe in Phyſick; therefore not to be entertain'd in a Garden.

3. *The Temperature.*

The Gilliflower is temperately hot and dry.

4. *The Medicinal Virtues.*

The Conſerve made of the Flowers and Sugar is an exceeding good Cordial, and being eaten now and then comforts the Heart beyond Expreſſion, as alſo doth the Syrup being drank in Brandy, and is very opening.

The Conſerve is very good againſt peſtilential Fevers, expelling the Poiſon and Fury thereof, and greatly comforts the Stomach.

5. *Its Cultivation.*

The Clovegilliflower is propagated by Layers, as the Carnations (well known to every Gardiner and Floriſt) in *June*, or the firſt Fortnight in *July*; they love a light rich Soil, and are very great Bearers, and I believe are therefore called in *Latin Caryophyllus Multiplex.*

N. B. If the Flowers are gather'd when wet, and lay'd cloſe together, they will immediately heat and turn black.

SECT. VIII.

Of Dragons.

1. *Their Names.*

THE Herb called *Dragon*, is called in *Greek* δρακόντιον, in *Latin Dracunculus*, or *Dracontium*, and as there are two Kinds cultivated in our Gardens, *viz.* the major, and the minor, they are therefore called *Dracontium majus*, and *Dracontium minus*, and very often *Serpentaria major*, and of ſome *Biſaria*, and *Colubrina.*

Cordus calls it *Dracunculus*, *Polyphyllos*, and *Luph*, *Criſpum*, and in *Italian* 'tis called *Dragontea*, in *High Dutch Schlangenkraut*,

genkraut, in *Low Dutch Speerwortele*, in *Spaniſh Taragontia*, in *French Serpentaire*, and in *Engliſh Dragon*, or *Dragon-wort*.

Apuleius calleth *Dragon Dracontia*, and to that adds many ſtrange Names, but whether they agree with the greater or the leſſer, or both, he has not demonſtrated: As *Pythonion*, *Anchomanes*, *Sauchromaton*, *Therion*, *Schænos*, *Dorcadion*, *Typhonion*, *Theriophonon*, and *Eminion*. *Athenæus* ſheweth that *Dragon* is alſo called *Aronia*, becauſe 'tis like unto *Aron*.

2. *The Deſcription.*

The great *Dragon* riſeth up with a ſtraight Stalk about two Feet and half, and ſometimes three Feet high, being generally very thick, ſmooth, and ſpotted with Spots of divers Colours, very like unto the Belly of a Toad, or back of a Snake, the Leaves are very large, conſiſting of ſeven or eight Parts, or rather ſo many leſſer Leaves, which in Form are very like thoſe of the Dock, being very ſmooth and ſlippery. And out of the top of the Stalk grows a long large Husk very like that of the *Cuckow Pintle*, but much larger, of a greeniſh Colour without, and Crimſon within.

The *Peſtal* which grows in the midſt of the Husk is of a blackiſh Colour, very long, thick and blunt pointed, and when the Seed is grown pretty large, the Skin or Film that covers them being ſtretch'd and broken thereby, they appear like unto a Bunch of Grapes, which at firſt appears of a green, and afterwards of a red Colour and full of Juice, wherein are contain'd the Seed, which are ſomewhat hard.

The Root is bulbous, cover'd with a white thin peel, with many ſmall fibrous Roots appendent thereto.

The leſſer *Dragon* is like unto *Aron* or *Wake-Robin*, in Leaf, Husk, Peſtal and Berry, but inſtead of their Leaves being ſprinkled with black Spots, they are ſprinkled with white Spots, and the Berries are not of a deep red as the other, but of a Colour inclining to Saffron. The *Bulb* is very like that of *Cuckow Pintle*, full of ſmall ſtringy Roots and young Off-ſets whereby 'tis propagated.

3. *The Temperature.*

Dragon is hot, and of thin Parts.

4. *The medicinal Virtues.*

The Root of *Dragon* cleanſes the Entrails, and attenuates thick and tough Humours.

The Leaves are good for Ulcers and green Wounds, being apply'd green, for when they are dry, they have very little Virtue to heal, and are of a more ſharp or biting Quality than is neceſſary for green Wounds.

Pliny affirms, that Serpents will not come near any one that hath *Dragons* about him. The diſtill'd Water of *Dragons* is very good againſt the Peſtilence, or any peſtilential Fever or Poiſon, being drank warm with the beſt Treacle or Mithridate.

SECT. IX.

Of Dwarf Elder.

1. *Its Names.*

DWARF ELDER is commonly called *Danewort*, and in *Greek* χαμαιάκτη, that is, *Humilis Sambucus*, or low *Elder*, in *Latin Ebulus* and *Ebulum*, in *High Dutch Attich*, in *Low Dutch Hadich*, in *Italian Ebulo*, in *Spaniſh Yezgos*, in *French Hiebles*, and in *Engliſh Wallwort*, *Danewort* and *Dwarf Elder*.

2. *The Deſcription.*

Wallwort or *Dwarf Elder* is very like the common Elder in its Leaves, ſpokie Tufts of Bloom, and Fruit; but hath not woody Stalks, as the common *Elder* hath.

It produces green Stalks which die in the Winter, and are jointed as the young Shoots of *Elder*. The Leaves grow in Couples, and conſiſt of many ſmall Parts or leſſer indented Leaves, which are placed upon a thick rib'd Stalk, and their Flowers are produced at the top of the Stalks in white Tufts, which are ſucceeded by *Blackberries*, very like unto thoſe of the common black *Elder*, wherein are contain'd ſmall long Seeds.

The Root is very tough, of a reaſonable ſize and length, and of greater Virtue than the Roots of the black *Elder*.

3. *Its Temperature.*

Hot and dry in the third Degree.

4. *Its Medicinal Virtues.*

The Roots of *Dwarf Elder* boil'd in Wine and drank is very good againſt the Dropſie, by purging away the watery Humours.

The Leaves waſte and conſume hard Swellings, being applyed as a Pultiſe, or in a Fomentation; one Dram of the Seed being drank in Ale, *&c.* is the moſt excellent Purger of watery Humours of any in the World, and therefore very good againſt the Dropſie.

5. *Its Cultivation.*

Dwarf Elder or *Danewort* is increaſed by parting the Roots in the Spring, and delights in mellow Land.

SECT. X.

Of Elicampane.

1. *Its Names.*

ELICAMPANE is called by the *Grecians* ἑλένιον, in *Latin Inula*, and *Enula*, and by ſome *Enula campana*, in *Italian Enoa*, and *Enola*, in *High Dutch Alantwurtz*, in *Low Dutch Alandt-wortele*, in *French Enula campane*, and in *Engliſh Elicampane*, *Scabwort*, and *Horſe-heal*: And 'tis reported by ſome, that this Herb took its Name *Helenium*, of *Helena*, Wife to *Menelaus*, who had her Hands full of it, when *Paris* ſtole her away into *Phrygia*.

2. *The Deſcription.*

The Leaves of *Elicampane* are very like thoſe of the large *Comfrey*, but ſoft, and covered with a hairy Down, of a whitiſh

tiſh green Colour on their upper Parts, and very white underneath, being ſlightly indented about the Edges.

The Stalk very often riſes four or five Feet high, and ſomething more than a Finger's thickneſs, cover'd with a ſort of downy Subſtance, very like the upper part of the Leaves, and divided towards the upper part into many Branches, upon whoſe extreme Parts are produced large round yellow Flowers, which are ſucceeded by long and ſlender Seed.

The Root is very large, of a darkiſh Colour without, and white within, whoſe Subſtance is ſweet of Smell, but very bitter in Taſte.

3. *Its Temperature.*

The Root of *Elicampane* is hot and dry in the third Degree.

4. *Its Medicinal Virtues.*

'Tis good for ſhortneſs of Breath, and an old ſtanding Cough, the Root preſerved is very good for the Stomach, and being eaten after Supper helps Digeſtion, and keeps the Belly ſoluble. The Root taken with Honey or Sugar, made into an Electuary, cleanſes the Breaſt, ripens tough Phlegm, and cauſes it to be eaſy ſpit forth.

5. *Its Cultivation.*

This Herb is in bloſſom in *June* and *July*, after which their Seed ripens, which ſhould be ſown as ſoon as gather'd; it delights in deep mellow freſh Land, and the Roots are in greateſt Perfection in *April* or the Autumn.

SECT. XI.

Of Feverfew.

1. *Its Names.*

FEVERFEW is called by *Dioſcorides* in *Greek* παρθένιον, of *Galen* and *Paulus*, Αμάραος; in *Latin Parthenium*, *Matricaria*, and *Febrifuga*, of *Fuchſius Artemiſia Tenuifolia*,

in *Italian Amarella*, in *Dutch Moedercruyt*, in *French Eſpargoute*, in *Engliſh Fedderfew* and *Feverfew*.

2. *Its Deſcription.*

Feverfew produces many ſmall round Stalks divided into many Branches. The Leaves are tender, and as it were torn and jagged, and ſomething indented on their Edges.

The Flowers are produced at the tops of their Branches, whoſe yellow Balls are environ'd with ſmall white Leaves.

The Root is of a hard and tough Subſtance, and of a ſtrong Smell and bitter Taſte.

There is another Kind of *Feverfew*, called in *Latin Matricaria duplici flore*, or *Parthenium*, whoſe Smell, Stalk and Leaves are the ſame as the preceding; but the Flowers are double, and is therefore called in *Engliſh* double *Feverfew*.

3. *Their Temperature.*

Feverfew is dry in the ſecond Degree, and hot in the third.

4. *The Medicinal Virtues.*

This Herb is of a cleanſing Nature, and purges, opens, and fully performs all that bitter Herbs can do.

SECT. XII.

Of Hyſſop.

1. *Its Names.*

HYSSOP is called in *Latin Hyſſopus*, as alſo in *Italian*, *Spaniſh*, *French*, and *German*.

2. *Its Deſcription.*

Hyſſop being a very common Herb in the Garden, needs no Deſcription, and altho' there be four Kinds of this Herb, yet their difference is ſo very little, as not worth the trouble of deſcribing the ſame: but however it may not be amiſs to declare their ſeveral Names.

The

The firſt Kind is called in *Latin Hyſſopus Arabum, Hyſſop* with blue Flowers; the ſecond *Hyſſopus Arabum flore rubro, Hyſſop* with reddiſh Flowers; the third *Hyſſopus albis floribus*, and laſtly, *Hyſſopus tenuifolia,* thin leafed *Hyſſop.*

3. *The Temperature and Medicinal Virtues.*

A Decoction of *Hyſſop* made with Figs, and the Mouth and Throat gargled therewith, ripens and breaks the Tumors and Impoſthumes of the Mouth and Throat, and heals the Parts, ſo as to ſwallow with eaſe.

A Decoction of *Hyſſop* made with Figs, Water, Honey, and Rhue, being drank helps the Inflammation of the Lungs, an old Cough, ſhortneſs of Breath, and the Obſtructions of the Breaſt.

The Syrup or Juice of *Hyſſop*, taken with the Syrup of Vinegar, purgeth by Stool tough and clammy Phlegm, and expels Worms being eaten with Figs.

The diſtill'd Water is alſo very good for the aforeſaid Diſeaſes, but not with that Speed and Strength.

4. *Its Cultivation.*

The blew flower'd *Hyſſop*, being the beſt for our Purpoſe, may be raiſed from Seed ſown in *March* or *April*, or propagated from Slips, planted any time in the Spring, and delights in a freſh mellow Soil.

SECT. XIII.

Of Lavender Spike, ſweet or Clothes Lavender, and Lavender Cotton.

1. *Their Names.*

1. LAVENDER SPIKE is called in *Latin Lavandula* and *Spica*, in *Spaniſh Spigo* and *Languda*, of which there are two Kinds, the one called in *Latin Lavandula flore cæruleo*, common *Lavender Spike*, and the other *Lavandula flore albo*, white flower'd *Lavender Spike*; the firſt being the Male, and the ſecond the Female.

2. The

(2.) The other Kind of *Lavender* common in our Gardens, and chiefly uſed by the common People, who put the Flowers amongſt their Linen, is called in *Latin*, *Lavendula hortenſis minima*, the ſmalleſt *Lavender*.

(3.) *Lavender Cotton* is called in *Latin Chamæcypariſſus*, and by the *Italians Santolina*, and there are many that would have it to be *Abrotanum fœmineum*, or the female Southernwood, but they are abſolutely as wrong, as thoſe who take it to be *Scriphium*, Sea Wormwood; for 'tis impoſſible to refer it to one particularly, becauſe 'tis a Plant participating of both Wormwood and Southernwood.

2. *Their Deſcription.*

All the *Lavenders* being already well known, need no Deſcription.

3. *Their Temperature.*

Lavender is hot and dry in the third Degree, and is of a thin Subſtance, conſiſting of many airy and ſpirituous Particles.

The Seed of *Lavender Cotton* is of a bitter Taſte, and is hot and dry in the third Degree.

4. *Their Medicinal Virtues.*

The blew Flowers of *Lavender*, excluſive of their Husks, being mixed with Cinnamon, Nutmegs and Cloves, made into a Powder and drank in the diſtill'd Water, help the panting and paſſion of the Heart, Giddineſs, and the Members ſubject to the Palſie: As alſo doth the Conſerve made of the Flowers with Sugar, taking the Quantity of a Bean in a Morning faſting.

The *Lavender Cotton* being given green or dry kills Worms in human Bodies, and if the Seed be taken, it hath the ſame Effect, but expels them with greater Force.

Pliny ſays, that *Lavender Cotton* drank in Wine is an excellent Medicine again the Poiſons of Serpents and venomous Beaſts.

5. *Their Cultivation.*

All the Kinds of *Lavender* are encreaſed by Slips of the laſt Year's Growth, planted in *March* or *April*, and delight in a light freſh Soil.

SECT. XIV.

Of Liquoriſh.

1. *The Name.*

THERE are two Kinds of *Liquoriſh*, the one called *Glycyrrhiza Echinata Dioſcoridis*, Hedge-hog *Liquoriſh*, and the other *Glycyrriza vulgaris*, common *Liquoriſh*.

The firſt is called in *Greek* γλυκύῤῥιζα, in *Latin Dulcis radix* or ſweet *Root*, and in *Engliſh Dioſcorides's Liquoriſh*.

And 'tis evident, that the other is *Glycyrrhiza* or *Liquoriſh*, altho' the Apothecaries call it by the corrupt Name of *Liquiritia*; the *Italians* call it *Regolitia*; and the *Spaniards Regaliza* and *Regalitia*; in *High Dutch Suſzhotz*, *Suſzwurtzel*; in *Low Dutch Calliſſiehout*, *Suethout*; in *French Rigoliſſe*, *Raigaliſſe* and *Regliſſe*; and in *Engliſh* common *Liquoriſh*.

Pliny calls it *Scythica herba*, and I ſuppoſe, becauſe 'tis a Native of *Scythia*, where it grows in great plenty.

2. *Their Deſcription.*

The Hedge-hog *Liquoriſh*, is compoſed of ſeveral Branches of a woody Subſtance, riſing about three or four Feet high, and adorn'd with Leaves of a light green Colour, conſiſting of many ſmall Leaves ſet upon a large Rib, and ſomewhat glutinous in handling. The Flowers are produced out of ſmall Knobs which grow upon ſhort Stems, betwixt the foot of the Leaves and main Stem, cluſtering together, and making a round Form, which in Colour are very like the blew *Engliſh Hyacinth*, and are ſucceeded by round, rough, and prickly Heads, each conſiſting of divers rough or ſcaly compact Husks, wherein are contain'd flat Seeds; the Root is very ſtraight, of a browniſh Colour without, yellow within, and of a ſweet and pleaſant Taſte.

The common *Liquoriſh* in its Stalks and Leaves are very like the former, except in their Colour and Magnitude, which are of a deeper green, and much larger. The Flowers are of a ſhining blew Colour, but are not produced in ſuch thick Cluſters as the former.

The

The Cods are of a ſmall Magnitude, and in form like unto the *Tare*. The Roots are of a ſtraight Make, much ſweeter in Taſte than the other, of a brown or earthy Colour without, and of a beautiful yellow within.

3. *The Temperature.*

The common *Liquoriſh* is temperately warm and moiſt.

4. *The Medicinal Virtues.*

The common ſort of *Liquoriſh* is good againſt Hoarſeneſs, Inflammation of the Lungs, Pleuriſie, ſpitting of Blood and Matter, Conſumption, all Infirmities of the Cheſt, and greatly helps ſhortneſs of Breath, and decay'd Lungs.

It takes away Inflammations, mitigates the ſharp and ſalt Humours, concocts raw Humours, and cauſes eaſy ſpitting.

The Decoction being drank very much helps the Kidneys and Bladder that are ulcerated.

It cures the Strangury, and generally all Infirmities that proceed from ſharp, ſalt, and mordicant Humours.

5. *Its Cultivation.*

The common *Liquoriſh* thrives beſt when planted in very deep mellow freſh Land, for its Nature is to run down very deep: Before that *Liquoriſh* is planted, the Land muſt be very well trench'd, full two Spit and both Crumbs in Depth; and if 'tis trench'd in the Autumn, as directed for *Aſparagus* in Sect. II. Part I. having the bottom Spit ridged, to be meliorated by Froſts, *&c.* during the Winter, 'twill very much add to the ſucceſs of your Plantation.

Liquoriſh is propagated from Runners, or ſmall Roots, as thoſe of Horſe Radiſh, each being prun'd to about ſix or ſeven Inches in length, and planted about eight or nine Inches apart, in Beds about three Feet wide, with Alleys of two Feet wide between them, for the conveniency of cleaning them, during the time of its Growth, which is generally three, and very oftentimes four Years.

And that you may (after three Years time) have a full Crop coming in every Year; you muſt therefore plant as much every Spring, as you have taken up the Autumn and Winter before, and thereby you will be plentifully and conſtantly furniſh'd at all Times.

To preſerve *Liquoriſh* from drying after being taken up, you muſt prepare a Bed of Sand within your Greenhouſe, *&c.* and therein place all the Roots in Beds or Rows, about half an Inch aſunder, which will preſerve them very moiſt throughout the whole Winter.

SECT. XV.

Of Marjorams.

1. *Their Names.*

MARJORAM is called in *Latin Majorana*, and *Anacracus*, and alſo *Sampſychum*, in *High Dutch Mayoran*, in *Spaniſh Mayorana*, *Moradux*, and *Almoradux*, in *French Mariolaine*, and in *Engliſh* ſweet *Marjoram* or Summer *Marjoram*, and Pot *Marjoram* or Winter *Marjoram*.

2. *Their Deſcription.*

Summer ſweet *Marjoram*, or the great ſweet *Marjoram* called in *Latin Majorana major*, is a low and ſhrubby Plant, of a very light green Colour, and pleaſant aromatick Smell. The Stalks are ſlender, riſing about one Foot in Height, divided into many ſmall Branches, about which are placed divers ſmall ſoft and hoary Leaves. The Flowers are produced near to the upper parts of the Stalks, in chaffy or ſpiked white Ears. The Root is compact of many ſmall Fibres, and the whole Plant is of a moſt delightful aromatick Smell.

Pot or Winter *Marjoram*, called in *Latin Majorana major Anglica*, conſiſts of ſeveral ſmall Branches, whereon are placed ſuch Leaves as the former, but not ſo hoary, nor of ſo pleaſant an aromatick Smell.

The Flowers are produc'd at the tops of the Branches in ſmall Tufts, of a whitiſh Colour, and withal ſomething tending to a purple. The whole Plant is of a long Duration, which the other is not, for that being not able to endure the violence of the Winter, is then periſh'd. Whereas the Pot *Marjoram* keeps green all the Winter, and is therefore called Winter *Marjoram*.

And beſide theſe two Kinds of *Marjoram*, there are two other Kinds, the one called *Marjoram gentle*, and in *Latin Majorana tenuifolia*, and the other *laced Marjoram*, in *Latin Epimajorana.*

The *Marjoram* gentle conſiſts of ſeveral Branches, which are adorn'd with ſoft and ruſſet colour'd Leaves, of a very pleaſant ſweet Smell. The Flowers are produced at the very extreme parts of the Stalks, compoſed of divers ſmall Leaves of a white Colour, ſomething ting'd with a bluſhing red. The whole Plant is in form very like unto the great ſweet *Marjoram*, but ſomething leſſer of Growth, and of a much finer Smell.

The laced *Marjoram*, or *Epimajorana*, is alſo a very fine Kind of *Marjoram*, and differs very little from the preceding. 'Tis a Native of *Candia*, where its Branches are adorn'd with Laces, or ſmall Threads, which are not produced in this Climate.

The other Kinds of wild *Marjorams*, as the baſtard *Marjoram* called in *Latin Origanum Heracleoticum*, the white baſtard *Marjoram*, *Origanum Album*, the *Origanum Creticum* or wild *Marjoram* of *Candia*, the *Origanum Anglicum* or *Engliſh* wild *Marjoram*, the *Tragoriganum* or Goats *Marjoram*, the *Tragoriganum Cluſi*, or *Candia* Goats *Marjoram*, being very rarely cultivated in our Gardens, the firſt two Kinds being fully ſufficient; I ſhall therefore ſilently paſs over their Deſcription, and proceed to the Temperature of the Summer and Winter *Marjorams.*

3. *Their Temperatures.*

Both the Summer and Winter *Marjorams* are hot and dry in the ſecond Degree, and by ſome ſaid to be the ſame in the third Degree.

4. *Their Medicinal Virtues.*

Sweet *Marjoram* is a very good Remedy againſt cold Diſeaſes of the Brain and Head, being dry'd and ſnuff'd up the Noſtrils.

Dryed ſweet *Marjoram* mix'd with Tobacco and ſmoaked, is very good for a cold Stomach, and being ſteep'd in Ale or Wine and drank provokes Urine.

The Leaves boiled, and the Decoction drank, is very good for thoſe that are entering into a Dropſie, provokes Urine and eaſeth the Pains of the Belly.

The

The Leaves dried and mingled with Honey, and taken inwardly, diſſolveth congeal'd and clotted Blood.

The Oil of *Marjorams* is very good againſt the ſhrinking of Sinews, Cramps, Convulſions, and all kind of Aches, proceeding from a cold Cauſe.

5. *Their Cultivation.*

The Summer ſweet *Marjoram* is raiſed from Seed ſown in *March* upon a very gentle Hot-Bed, and afterwards is tranſplanted out at about four Inches apart, or in ſmall Flower-pots, as the Gardiner pleaſes.

The Winter or Pot *Marjoram* is increaſed by planting the Slips in *March* or *April*, at five or ſix Inches apart, and delights in a moiſt freſh Land.

And becauſe, that the Summer ſweet *Marjoram* will not endure the Sharpneſs of our Winters, we muſt therefore gather and dry a ſufficient Quantity for our Uſe, when 'tis well grown and fit for our Purpoſe.

SECT. XVI.

Of Marſhmallow.

1. *The Names.*

THE common *Marſhmallow* is called in *Greek* Αλθαία, and Ιβίσκος; the *Latins* retain the Names *Althæa*, and *Ibiſcus*, and ſome others *Biſmalva* and *Malvaviſcus*, as though they ſhould ſay *Malva Ibiſcus*; in *High Dutch* 'tis called *Ibiſch*, in *Low Dutch Witte Maluwe*, and *Hemſt*, in *Italian* and *Spaniſh Maluaviſco*, in *French Guimaulve*, and in *Engliſh Mooriſh Mallow*, *white Mallow*, and *Marſhmallow*.

The Tree *Mallow*, called in *Latin Althæa Arboreſcens*, being but of little Uſe, I ſhall not trouble my Reader with its Deſcription, Temperature, *&c.* but ſhall proceed to the Deſcription of the Marſhmallow.

2. *Its Deſcription.*

Marſhmallow is a kind of Mallow, whoſe Leaves are very

broad towards the bottom of the Plant, and leſſer towards the top, being very ſoft, of a whitiſh Colour, and ſlightly indented about the Edges.

The Stalks are ſtreight and round, of a grey Colour, and often riſe about three or four Feet high.

The Flowers are produced at the ſeveral Joints of the Stalks from the upper part of the Stem of each Leaf, where they joyn to the ſeveral Stems, and are in Form like unto the wild Mallow, but not red as they are, being commonly white, and ting'd with a purple. The Knob or Button, which ſucceeds the Bloſſoms wherein their Seed is contain'd, is very like that of the wild Mallow.

The Root is generally very large, tough, white within, containing a clammy and ſlimy Juice.

3. *Its Temperature.*

Marſhmallow is moderately hot, and drier than the wild Mallow. The Root and Seed are more dry, and of thinner Parts, and likewiſe of a digeſting, ſoftning, and mollifying Nature.

4. *The Medicinal Virtues.*

The Leaves of *Marſhmallows*, digeſt, ſlacken, and mitigate Pain, and are very good, being mixed in Fomentations and Pultiſes, againſt the Stone, pain of the Sides, and of the Bladder.

The Decoction of the Leaves drank does the ſame, and not only aſſwages the Pain, but eaſily expells it.

The Decoction of the Roots is very good againſt the Bloody Flux, and that not by a binding Quality, but by mitigating the Gripings and Frettings thereof; for they are not of a binding Nature.

The Roots boiled in Wine, and the Decoction drank expels the Stone and Gravel, is very good againſt the Bloody Flux, *Sciatica*, Cramps, and Convulſions; and the Seed beaten to Powder, and drank in good old Port Wine, ſtops the Bloody Flux, and all other likes Iſſues of Blood.

5. *The Cultivation.*

Marſhmallow is encreaſed from Seed ſown any time in *September* or *March*, the Leaves and Stalks being incapable to reſiſt

reſiſt our Winter's cold, are thereby periſh'd, but the Root remains good, which in the *March* following ſends forth a new quantity of Stalks, Leaves, and Flowers, which blow in *July* and *Auguſt*; and the whole Plant ſhould be gather'd for Uſe in *September*. The Roots are generally planted about one Foot apart, and delight in a moiſt freſh Soil.

SECT. XVII.

Of Marigolds.

1. *Their Names.*

THE MARIGOLD is call'd *Calendula*, in regard to its being in bloſſom moſt Months of the Year. It is alſo called *Chryſanthemum*, of its golden Colour, in *High Dutch Kingleblumen*, in *Low Dutch Goudt Bloemen*, in *French Souſii* and *Goude*, in *Italian Fior d'ognimeſe*, and *Engliſh Marigolds*, and *Ruddes*.

2. *Their Deſcription.*

Of *Marigolds* there are a very great Variety, as firſt, the greateſt double *Marigold* called in *Latin Calendula multiflora, maxima.* Secondly, The next greater double *Marigold*, called *Calendula major polyanthos.* Thirdly, The ſmaller double *Marigold*, called *Calendula minor polyanthos.* Fourthly, The double Globe *Marigold*, called *Calendula multiflora orbiculata.* Fifthly, The Straw coloured double *Marigold*, called *Calendula polyanthos melina.* Sixthly, The ſingle *Marigold*, called *Calendula ſimplici flore.* And Seventhly, The *French* or *African* Marigolds, called in *Latin Caryophyllus Indicus*, whereupon the *French* call it *Ocilletz d'Inde.* In *Low Dutch* 'tis called *Thunis Bloemen*, and in *High Dutch Indianiſchnegelin*, that is the Gilliflower of *India.* *Cordus* calls it *Tanacetum Peruvianum*, becauſe its Leaves are like unto thoſe of Tanſie, and of its being a Native of *Peru*, a Province of *America*, from whence 'tis thought 'twas brought into *Europe.*

To deſcribe the Stalks, Leaves, *&c.* of theſe ſeveral Kinds, would be a very tedious and uſeleſs Work, ſeeing that they are in general pretty well known.

3. *Their*

3. *Their Temperature.*

The Flowers of the firſt ſix Kinds of Marigolds are temperately hot, almoſt in the ſecond Degree.

The two laſt, *viz.* the *French* and *African* Marigolds, are of a cold and poiſonous Quality, and altho' they produce very beautiful Flowers, yet they are not to be uſed in either Meat or Medicine; and therefore are only uſeful to mix amongſt other Flowers for Variety's Sake.

4. *The Medicinal Virtues.*

The Flowers of the firſt Kind of Marigolds ſtrengthen and comfort the Heart, and withſtand Poiſon, being boiled and eaten in Soup, Broths, *&c.*

5. *Their Cultivation.*

The ſeveral Kinds of Marigolds begin their Bloſſoms in *April*, and continue 'till the Winter's cold deſtroys them; and as they are continually blowing and decaying, ſo they are continually ſucceeded by crooked Seeds, which may be ſown as ſoon as ripe, or any time in the Spring.

It is obſervable, that thoſe Seeds which grow on the outermoſt part of the Pods, or Heads, generally produce ſingle Flowers, and thoſe of the middle part double: Therefore to preſerve a good kind from degenerating, 'tis beſt to make uſe of thoſe Seeds which grow in the middle, and to reject the other.

SECT. XVIII.

Of Garden Poppy.

1. *The Names.*

POPPY is called in *Greek* μήκων, in *Latin Papaver*, in *High Dutch Magſamen*, in *Low Dutch Huel* and *Mancop*, in *French Pauot* and *Oliette Gallobelgis*, and in *Engliſh Poppy* and *Cheſs-boul.* The white Garden Poppy is called in *Latin Papaver ſativum album*, and that which hath black Seeds, is

is ſurnamed of *Dioſcorides* ἄγριον, or wild, and is, as he ſaith, called ῥοιὰς, becauſe *Opium* is gather'd from it. But the black Garden Poppy is called *Papaver ſativum nigrum.*

2. *Their Deſcription.*

The Leaves of the white Poppy are of a very irregular Form, being long, broad, ſmooth, and cut or jagged on their Edges very much, and of a very light green Colour.

The Stem or Stalk is very ſtreight and brittle, and is very often towards the middle divided into two, three, four, or five ſmaller Stalks, each bearing a white Bloſſom, which before open'd, is encloſed with a ſoft green Husk, compoſed of two light-colour'd green Leaf-like Skins, or Coats, between which the Bloſſoms break forth, in which at the very firſt appears a ſmall Head, ſet round or adorn'd with a great Number of ſmall Petals or Threads, like to a Fringe; which Head, when fully perfected, is of a round Form, but ſomething flat on the upper part, (excepting thoſe who are degenerated from the true Garden Poppy, which are of a ſpheroidical rather than a globular Form) whereon is placed a very beautiful Cover or Coronet.

The inward part of the Shell is wonderfully divided into many curious Cells, between which its white Seeds are generated, and are many in Number. Out of one Poppy Head, which was produced from one Seed only, I have taken upwards of twelve hundred Seeds, and all very ſound and good.

The Root runs down in the Ground, like a very ſmall Parſnip, with ſome few *horizontal* Roots, breaking from the Sides of that which grows downright. When the Heads are beginning to turn hard, and become almoſt dry, 'tis then that they are to be gather'd, which, when ſtring'd, are hung up in Lines for Uſe.

The black Garden Poppy very little differs from the preceding in its Leaves and Stalks; but the Flowers or Bloſſoms are not altogether white, they having a mixture of purple therewith, nor are their Heads near ſo large as the white Poppy; and whereas the Coronet of the white Poppy is very cloſe in all its Parts, ſo, on the contrary, the Coronet of the black Poppy is open on the lower Parts thereof, through which it ſheds its Seed, which when ripe is of a black Colour, and is therefore called the black Poppy.

And

And altho' by Garden Poppies, the white and black Kinds are underſtood only; yet there are many other Kinds cultivated in the Garden, but more for the ſake of their beautiful Bloſſoms, than for any medicinal Uſe; and ſuch are, firſt, the double black Poppy called in *Latin Papaver nigrum Polyanthon.* Secondly, The double white Poppy, or *Papaver album multiflorum.* Thirdly, The double purple Poppy, or *Papaver purpureum Polyanthon.* Fourthly, The ſcarlet double Poppy, or *Papaver multiflorum coccineum.* Fifthly, *Papaver album Polyanthon minus,* the ſmall double Poppy; and Laſtly, the wild double Poppy, called *Papaver multiflorum ſylveſtre.*

3. *Their Temperatures.*

All the ſeveral Kinds of Poppies are cold, as teſtified by *Galen.*

4. *Their Medicinal Virtues.*

The Heads of white Poppies being boil'd in Milk, cauſe Sleep, repreſs Diſtillations or Rheums, and come very near in force to *Opium,* but are more gentle.

Opium, or the hard Juice of Poppy Heads, is the ſtrongeſt of all.

Meconium (which is the Juice of the Heads and Leaves) is weaker, but either of them taken, either outwardly or inwardly, cauſes much Sleep, and if taken inwardly in too great a Quantity cauſes DEATH.

A piece of the white Poppy Shell, as large as a half Crown piece, being boiled in Milk or Wine, is a very good Quantity to be uſed, where Sleep is required; and if that has not the deſired Effect, you may double the Quantity, but never more, leſt the Conſequence proves fatal to thoſe that take the Decoction.

5. *Its Cultivation.*

The Seed of the Garden Poppies is ripe about the beginning of *Auguſt*; and if 'tis then ſown, 'twill come up before the Winter comes on, whoſe Froſts it reſiſts, and will come much earlier to Perfection than when ſown in *February* or *March,* as is uſual.

The white Poppy delights in a ſandy freſh Loam, and is the chief that is cultivated for phyſical Uſes, which when the young Plants are about the ſize of a half Crown, or ſomething ſooner, are to be thin'd with the Hough, as Turnips are, but muſt be left at greater Diſtances, *viz.* about ten or twelve Inches each Plant from the other; and when they are got about four or five Inches high, they muſt be houghed over again with a great deal of Care; for wherever the corner of the Hough either cuts or bruiſes any of the Plants, they immediately decay and become uſeleſs.

And as I told you, in their Deſcription, that they threw out *horizontal* Roots; therefore this laſt time of Houghing, you muſt take Time and Care to remove the Earth very deep, that thoſe Roots may eaſily ſtrike therein, and receive their proper Nouriſhment, otherwiſe, tho' clear from Weeds, they will become very ſmall, and not worth your Labour.

SECT. XIX.

Of Roſemary.

1. *Its Names.*

ROSEMARY is called in *Greek* λιβανωτὶς στεφανωματικὴ, in *Latin Roſmarinus Coronaria*, which Surname is given it, to diſtinguiſh it from the other *Libanotides*, which by ſome *Herbariſts* are reckon'd to be Kinds of Roſemary; the *Italians* call it *Roſmarino coronario*, the *Spaniards Romero*, the *French* and *Dutch Roſmarin*, and the *Engliſh Roſemary*.

2. *The Deſcription.*

Roſemary is a ſmall Evergreen Shrub, which when planted againſt a Wall, will riſe to ſeven or eight Feet high, but not near ſo much when planted alone.

It conſiſts of many ſmall Branches, which are very thick ſet with ſmall, long, and narrow green Leaves, ſomewhat hard, and of an aromatick Taſte, and pleaſant Smell, amongſt which their Flowers are produced in very great plenty; firſt in the Spring, and again in *Auguſt*, being of a very light blue Colour, and pleaſant Smell.

3. *The*

3. *The Temperature.*

Roſemary is hot and dry in the ſecond Degree, and of an aſtringent or binding Quality.

4. *The Medicinal Virtues.*

Roſemary is given againſt all Fluxes of Blood. The Flowers are very good againſt all Infirmities of the Head and Brain, proceeding from a cold and moiſt Cauſe. They dry the Brain, quicken the Senſes and Memory, and ſtrengthen the muſcular Parts.

The diſtill'd Water of the Flowers being drank every Morning and Evening, the firſt and laſt thing after riſing and going to Bed, takes away the Stench of the Mouth and Breath, eſpecially when there are a few Cloves, Mace, Cinnamon and Aniſeed ſteep'd or infuſed therein.

5. *Its Cultivation.*

Roſemary is increaſed by Slips of the laſt Year's Shoot, being twiſted at the lower end, and planted in *March* or *April* in any kind of Soil.

N B. That Slips of two Years Growth will not ſtrike Root, the Wood being too hard; the like of Lavender.

SECT. XX.

Of Garden Rue.

1. *Its Names.*

GARDEN RUE is called in *Latin Ruta hortenſis*, as alſo in *Italian*, in *High Dutch* 'tis called *Rauten*, in *Low Dutch Ruijte*, in *Spaniſh Aruda*, in *French Rue de Jardin*, and in *Engliſh Herb-Grace* and *Rue*.

There is another kind of Rue that is wild, called in *Greek* πήγανον, in *Latin Ruta ſylveſtris*, in *Galatia* and *Cappadocia* μῶλυ, and of ſeveral *Harmala*; the *Arabians* call it *Harmel*, and the *Syrians Beſara*.

To

To give a Deſcription of Garden Rue is needleſs, it being ſo well known.

The wild Rue is very like the Garden Rue in Stalks, Leaves, Flowers, Colour, Taſte and Savour, but much leſs; it being an Annual, dies every Winter.

2. *The Temperature.*

Garden Rue is hot and dry in the latter end of the third Degree, and is of thin and ſubtile Parts; wild Rue is hot and dry in the fourth Degree.

3. *The Medicinal Virtues.*

Garden Rue being taken, breaks and conſumes Wind, digeſts all groſs and tough Humours, and provokes Urine. Being boiled in Vinegar and drank, is very good againſt Gripes, Stitches of the Side and Cheſt, Shortneſs of Breath upon a cold Cauſe, and Pains in the Joints.

The young Shoots being boiled, or rather ſcalded and kept in a Pickle, and eaten, are a very great help to the Sight, whereof is written

Nobilis eſt ruta, quia lumina reddit acuta;
Auxilio rutæ, vir lippe videbis acutè.

The Juice of Rue made hot in a Pomgranate Rind, and dropp'd into the Ear, takes away the Pain inſtantly. The Leaves of Rue, beaten and drank with Wine, are an Antidote againſt Poiſons.

The Leaves of Rue eaten with the Kernels of Walnuts or Figs ſtamped together and made into a Paſte, are very good againſt all infectious Airs, Peſtilence, Plague, Poiſon, *&c.*

Rue boil'd with *Dill*, Fennel Seed, and ſome Sugar in Wine, and drank, aſſwages the Torments of the Belly, as Gripings, *&c.* the Pains in the Sides and Breaſt, helps thoſe that are ſhort winded, or breathe with great Difficulty, is very good againſt a Cough, and ſtopping of the Lungs, and very much helps thoſe that are inclining to the Dropſie.

N. B. That Rue uſed very often in Meat or Drink drieth up the natural Seed of Generation, as alſo the Milk of thoſe that give ſuck.

N. B. Ruta Sylveſtris, or the wild Rue, is much more vehement, both in Smell and Operation; and therefore the more virulent and pernicious, and not to be uſed in either Meat or Medicine.

4. *Its Cultivation.*

Garden Rue delights in a light, freſh, ſhady Soil, wherein is no Dung, that being its mortal Enemy; 'tis encreaſed by Slips planted any time in *March* or *April,* being twiſted at the bottom at the time of planting.

SECT. XXI.

Of Red and Damask Roſes.

1. *Their Names.*

THE Roſe is called in *Greek* ῥόδον, and the Plant it ſelf ῥοδώνια, and in *Latin Roſa,* and according to *Plutarch,* 'tis called *Rodon,* becauſe it ſends forth great plenty of Smell, or pleaſant Odour.

The Red Roſe is called in *Latin Roſa rubra,* in *French Roſe Franche, Roſe de Provins,* a Town in *Campaigne,* and by *Pliny Trachinia,* or *Præneſtina.*

The Damask Roſe is called in *High Dutch Leibfarbige Rooſen,* in *Low Dutch Provencie,* and of ſome *Provincialis* or Roſe of *Province,* in *Italian Roſa Incarnata,* in *French Meleſia,* the Roſe of *Melaxo,* a City in *Aſia,* from whence 'tis thought 'twas firſt brought into theſe parts of *Europe.*

And as both of theſe Kinds of *Roſes* are very well known, there needs no Deſcription.

3. *Their Temperatures.*

Red Roſes being dried, do bind and dry, and alſo cool, but Damask Roſes are of a moiſt, airy and ſpirituous Nature.

4. *Their Medicinal Virtues.*

The diſtill'd Water of Roſes is a great Strengthener of the Heart, and a very great Refreſher of the Spirits.

The

The Juice of the Damask Roſe makes the Belly ſoluble, as alſo will the Juice of the Musk Roſe.

The Syrrup doth moiſten and cool, allays the extreme Heat of hot burning Fevers, and quenches Thirſt.

The Oil of Roſes mitigates all kind of Heat, and will not ſuffer Inflammations or hot Swellings to riſe, or being riſen, it inſtantly aſſwages them.

The Conſerve of Roſes being taken faſting in the Morning, and the laſt thing at Night, comforts the Heart, and a weak Stomach that is moiſt and raw, ſtrengthens the Liver, Kidneys, and other weak interior Parts.

5. *Their Cultivation.*

Both Red and Damask Roſes are increaſed by Layers, or Suckers, and delight in a freſh ſandy Loam.

The beſt time to tranſplant them is *October* or *November*, in Rows about three Feet apart; but in the Gardens about *London*, they generally plant them in the midſt of their Strawberry-Beds at the aforeſaid Diſtance, or ſome ſmall Matter more or leſs.

N. B. That the Red Roſes are gather'd for Uſe when in Bud before they are near blown open, and the Damask Roſe not till they are full blown.

SECT. XXII.

Of Saffron.

1. *Its Names.*

SAFFRON is called in *Greek* κρόκος, in *Latin Crocus*, in *Arabick Tahafaran*, in *Spaniſh Acafron*, and in *Engliſh Saffron.*

2. *Its Deſcription.*

Saffron is a bulbous rooted Flower, as the ſeveral Kinds of Spring and Autumn *Crocus's* are, but much larger. The Flower appears in the Autumn, and is of a purple Colour, ſomething inclining to a blue, and not much unlike the blue

Crocus that blows in the Spring. The Flower appears before the Leaves, wherein is contain'd a *Still* or *Piſtillum*, which is the pure Saffron its ſelf, and not the Flower wherein it grows.

This *Still* or *Piſtillum* of the *Saffron* Flower muſt be gather'd very early in a Morning before the Sun riſes, otherwiſe when the Sun begins to influence them, they ſhrink very much, and withdraw themſelves almoſt into the Earth.

The Soil wherein it has been known to thrive very well, as at *Saffron Wald:n*, is a ſhallow chalky Loam, not but I have ſeen very good Saffron produced in the Kitchen Garden of the Honourable *James Johnſtone* of *Twickenham*, whoſe Soil is inclinable to a brick Earth. And I my ſelf have had it in very great Perfection on a freſh ſandy Loam. So that 'tis my humble Opinion, it will thrive in moſt Sorts of Land, a hot Sand or Gravel, and cold Clay excepted.

3. *Its Temperature.*

Saffron is dry in the firſt Degree, and hot in the ſecond.

4. *The medicinal Virtues.*

Too much *Saffron* being taken prevents Sleep, but when taken with Moderation, 'tis good for the Head, revives the Spirits, expells Drowſineſs and makes the Heart merry.

It alſo ſtrengthens the Heart, concoćts crude or raw Humours of the Cheſt, opens the Lungs, and removes Obſtructions.

'Tis an excellent Remedy for thoſe that have a Conſumption of the Lungs, when ten or fifteen Grains are given in good Stomach Wine, and is alſo a very great Reſtorer of Breath, where People breathe with great Difficulty; 'tis alſo very good againſt a Surfeit, and *Yellow Jaundice.*

5. *Its Cultivation.*

The proper Seaſon for planting of *Saffron* is about *Midſummer*, at which time having digg'd and prepared your Ground, and divided the ſame into Beds about three Feet wide, with Alleys between of one Foot or fifteen Inches, plant therein your young *Bulbs* three or four Inches diſtant from one another, and about three Inches deep; but that you may be ſure of their Growth, obſerve the following Method.

Your Beds being prepared and ſet out as before mention'd, ſtrain a Line on the Edge or beginning of a Bed, by which draw a Drill with the corner of a ſmall Hough about three Inches in Depth, and therein place your young *Bulbs* at about three Inches apart, with their bottom cloſe to the Earth; then remove your Line three Inches farther into the Bed, and draw a ſecond Drill, wherein place the *Bulbs* as before, and ſo on till the whole Bed is planted; then taking a Rake, level down the ſmall Ridges of the Drills, and rake the Border or Bed level, and in like Manner proceed till your whole Plantation is ended.

This manner of planting being duly obſerved, you will have your new Plantation come up every Year in a very regular Manner, and if the *Bulbs* are all ſound, there's none can miſcarry, except ſuch as are deſtroyed by Vermin.

The common Method of planting *bulbous* Roots with a Dibber, occaſions many great Miſcarriages; for the Hole made by the Shoe of the Dibber being much ſmaller at bottom than it is in the thickeſt part of the Dibber, prevents the Fibres of the *Bulb* from ſtriking Root, and therefore muſt inevitably periſh; for when the *Bulb* is put into the Hole and cannot get to the bottom, but ſticks by the way at ſuch a Depth as the Planter thinks is neceſſary, it then has but one only Chance for its Life, and that is, being careleſsly put in the Hole, ſideways, with the bottom of the Root to the ſide of the Hole, inſtead of being placed downward, as they ought to be planted.

This Chance I ſay is the only one, for then the Earth being contiguous to the fibrous part of the *Bulb,* it has Power to ſtrike therein and preſerve its Life; as alſo when the fibrous or lower part of the Root is placed upwards inſtead of downwards, and then at ſuch times the leading Bud is obliged to extend its ſelf in a *horizontal* Poſition (which is againſt their Nature) beyond the outſide of its *Bulb* before it can proceed to its natural perpendicular Poſition. However, as 'tis a very difficult matter to beat ſome ſtubborn Humours out of their old Road who will ſooner ſubmit to a great Loſs, than hearken to good Inſtructions; I have only this to ſay, that my particular Pleaſure is to oblige the Wiſe and Curious, without any regard to the ſtubborn Coxcomb.

To give Directions for the keeping of your Plantation is needleſs, ſince that is natural to every good Gardiner.

The

You will reap the firſt Fruits of your Labour the ſecond *September* after planting, at which time you'll gather about one fourth part of the Quantity that is gather'd in the third and fourth Years, when 'tis in its greateſt Perfection; and when your *Saffron* has thus remain'd in the Ground for the ſpace of four Years, it muſt then be taken up, and replanted, as at the firſt time of planting four Years before: But to have always a full Crop, you ſhould plant an equal Quantity every Year to come in and ſucceed the other that is taken up.

The manner of drying *Saffron* after 'tis gather'd, is perform'd by putting it between two Sheets of clean writing Paper, and dry it over a very gentle Heat.

At *Littlebury* near *Walden* in *Eſſex*, where *Saffron* grows in great plenty, every one that propagates it is furniſh'd with a ſmall Kiln, whereon they dry their *Saffron* with Charcoal Fires.

SECT. XXIII.

Of Savory.

1. *Its Names.*

SAVORY is called in *Greek* θύμβρα, nor has it any truer Name in *Latin* than *Thymbra*, notwithſtanding 'tis called *Satureia*, which is repugnant to *Columella*, an old *Latin* Author, who demonſtrates a manifeſt Difference between *Thymbra* and *Satureia*, in his tenth Book; wherein he ſays, that *Savory* has the Taſte of *Time*, and of *Thymbra*, or Winter *Savory*.

Et Satureia Thymi referens Thymbræque Saporem.

Savory is called in *High Dutch Kunel Saturey* and *Sadaney*, in *Low Dutch Ceulen*, in *Italian Savoreggia*, in *Spaniſh Axedrea* and *Sagorida*, in *French Sarriette*, and in *Engliſh Savory*.

Of *Savory* we have two Kinds, the one called *Satureia hortenſis*, or the Garden Winter *Savory*, and the other *Satureia hortenſis æſtiva*, or Summer *Savory*.

2. *Their Deſcriptions.*

(1.) Winter *Savory* is an Herb very like unto *Hyſſop*, but leſs, more tender and brittle. It conſiſts of many ſmall Branches, beautifully beſet with narrow ſharp pointed Leaves, which are ſomething longer than thoſe of *Thyme*, among which out of Husks grow white Flowers, ſomething inclinable to a light purple. The Root is very ſmall, as alſo are the ſeveral Branches (as is ſaid before) but are in general very hard.

(2.) Summer *Savory* has very little Difference from the Winter *Savory*, excepting that its Leaves are not ſo cloſe ſet together, and when its Seed is ripe in the Autumn, it immediately periſhes.

3. *Their Temperatures.*

Winter *Savory* is hot and dry in the third Degree, but Summer *Savory* is not quite ſo hot.

4. *Their Medicinal Virtues.*

Both Kinds of *Savories* doth naturally make thin, and cleanſe the Paſſages, and are very good againſt Wind, being boiled and eaten with *Beans, Peaſe, &c.* which are of a windy Nature.

5. *Their Cultivation.*

They are both propagated from Seed ſown in *March*, and delight in a freſh mellow Soil.

SECT. XXIV.

Of Self-Heal.

1. *Its Names.*

SELF-HEAL is called in *Latin Prunella*, and by ſome *Herbariſts Brunella*, and in *Engliſh Purnell*, Carpenters Herb, of their often uſing it to heal Cuts, Wounds, *&c.* alſo *Hooke-Heal*, *Sicklewort* and *Self-Heal*: And altho' 'tis a very common Herb in the Fields, and well known to every one; yet I cannot but recommend its being cultivated in the

Phyſick

Phyſick Garden, for of all Herbs that are growing, there are none more uſeful than this, and as 'tis no Stranger amongſt us, I ſhall omit the Deſcription.

2. *Its Temperature.*

Self-Heal is hot and dry, and ſomething binding.

3. *The Medicinal Virtue.*

The Decoction of *Self-Heal* made with Wine or Water, doth join and make whole and ſound all kind of inward and outward Wounds; and the Herb being bruiſed with Oil of Roſes and Vinegar, and apply'd to the fore part of the Head, aſſwages the Pain thereof, and in ſhort, 'tis good againſt all the ſame Diſeaſes as the *Bugle*.

4. *Its Cultivation.*

Self-Heal doth naturally grow wild in moſt Fields in *England*, and keeps in Bloſſom for the greateſt part of the Summer, encreaſing its ſelf by Seed, which ripens at different times of the Summer, which then is ſhed, and from thence it riſes again. But when the Seed is carefully ſaved, and ſown about *Bartholo-mew-tide*, it will, by the next Summer, be greatly improved, which I have experienc'd to be true.

SECT. XXV.

Of Solomon Seal.

1. *Its Names.*

SOLOMON'S SEAL is called in *Greek* πολυγόνατον, in *Latin* likewiſe *Polygonatum*, of many Knees, which the *Greek* Word alſo imports; by ſome 'tis called *Sigillum Salomonis*, and *Scala cæli*, in *High Dutch Weiſwurtz*, in *French Sceau de Salomon*, of the *Hetrurians Fraſinella* or *Fraxinella*, and in *Engliſh Scala cæli*, Whitewort, Whiteroot, and *Solomon's Seal*.

Of *Solomon Seal* there are ſix Kinds, whereof there are but two worth our Notice, the one called in *Latin Polygo-*

natum,

natum, or *Solomon's Seal*, and the other called *Polygonatum Minus*, the ſmall *Solomon's Seal.*

2. *Their Deſcription.*

The firſt kind of *Solomon Seal* hath long round Stalks, which for the moſt part, are adorn'd with long furrow'd and rib'd Leaves, very like in form unto thoſe of *Plantane*, which are generally placed all on one ſide of the Stalk, with very ſmall white Flowers, reſembling the Flowers of *Lily Conval.* On the other ſide when the Flowers are faded, there appear round Berries of a green Colour, which afterwards turn to a very dark or blackiſh blue, which when ripe, are as large as Hotſpur Peaſe, and of an exceeding ſweet and pleaſant Taſte. The Root is of a white Colour, and very full of Knobs or Joints cloſe ſet together, which in ſome Places have very odd Marks, that the Ancients ſuppoſed to be the reſemblance of an Impreſſion or Mark of a Seal, from which it took the Name of *Sigillum Solomonis*; its Taſte is ſweet at firſt, and of a ſharp Bitter at laſt.

The ſecond kind of *Solomon Seal*, differs but very little from the preceding, excepting in the Leaves which are narrower, and are placed round about the Stalk, and not on one ſide only as the other. The form of the Flowers are the ſame, but are of a light green Colour, and are ſucceeded by Berries, as the former, but of a reddiſh Colour. The Root is like unto the former, having ſome few Fibres breaking out of its Joints.

3. *Their Temperature and Virtues.*

Dioſcorides makes mention, that the Roots of *Solomon Seal* are excellent good to ſeal or cloſe up green Wounds, being ſtamp'd and laid thereon; whereupon he ſaith it was called *Sigillum Solomonis*, of the ſingular Virtue that it hath in healing of Wounds, broken Bones, *&c.*

The freſh *Roots* of *Solomon Seal* being ſtamp'd and applied to any Bruiſe, black or blue Spots acquired by Falls, *&c.* take them away in one night or two at moſt.

Galen was of the Opinion, that neither the Herb or Root ſhould be given inwardly; but People of leſs Capacity ſince his time have experienc'd the contrary; for in *Hampſhire* and many other Places, 'tis adminiſter'd inwardly with great Safety: For when any unhappy Accident happen'd, ſuch as Bruiſes, broken

Bones, *&c.* in any part of the Body, their Remedy is to ſtamp the Roots, and give it the Patient in Ale to drink, which very ſpeedily ſodders or knits the Bones together, and that in a very ſtrange manner; for altho' the Bones are but very indifferently placed and wrapp'd up, yet it never fails of Succeſs. And when the like Accidents happen to Horſes, or other Cattle, they ſtamp the Roots, and applying them as a Pultiſe, have the ſame Effect.

The Roots ſtamp'd, and applied in manner of a Pultiſe, and apply'd to Members that have been out of Joint, and newly reſtored to their Place, drive away the Pain, and knit the Joint very firm, and take away the Inflammation, if any.

The Roots ſtamp'd, and the Juice given to drink with Ale, or white Wine as before, or the Decoction thereof made in Wine, helps any inward Bruiſe, and diſperſeth congealed and clotted Blood: and in one Word, there is not ſuch another Herb growing in the Earth that is known to be ſo good for Bruiſes, broken Bones, *&c.* as this of *Solomon Seal.*

4. *Its Cultivation.*

Both theſe Kinds delight in freſh mellow Land, and are increaſed by dividing their Roots, which may be planted any time in *March* or *April.*

SECT. XXVI.

Of Southernwood.

1. *Its Names.*

SOUTHERNWOOD is called in *Greek* Ἀβρότονον, in *Latin Abrotonum*, in *Italian Abrotano*, in *Spaniſh Yerva Combriguera*, and *Abrotano*; alſo in *High Dutch Stabwurtz*, in *Low Dutch Averoone*, and *Avercruut*, in *French Aurone* and *Auroeſne*, and in *Engliſh Southernwood* and *Sothernwood*; and as this Shrub is very common and well known in *England*, it needs no Deſcription.

2. *Its*

2. *Its Temperature.*

Southernwood is hot and dry in the end of the third Degree.

3. *The Medicinal Virtues.*

The Tops, Seed, or Flowers being boiled or ſtamped raw with Water and drank, are a very good Remedy for thoſe that are troubled with the Cramp, the *Sciatica*, and greatly help thoſe whoſe Sinews are ſhrunk.

Being taken in Wine, it kills Worms and expells them, and is very good againſt deadly Poiſon.

The Leaves of *Southernwood* boiled in Water until they be ſoft, and being ſtamp'd with Barley Meal and Hogs Lard, and apply'd as a Plaiſter, diſſolveth all cold Humours and Swellings.

4. *Its Cultivation.*

Southernwood or *Sothernwood* is increaſed by Slips planted in *March* or *April*, and delights in freſh mellow Land.

N. B. That when you plant the Slips, you muſt twiſt their lower Parts, as directed for *Lavender, &c.*

SECT. XXVII.

Of Thyme.

1. *The Kinds and Names.*

THE ſeveral Kinds of *Thyme* cultivated in our Gardens are Pot *Thyme*, Limon *Time*, *Maſtick Thyme*, and *marum Syriacum* or *Cat Thyme*, which in general are well known to every one, and therefore need no Deſcription.

2. *Their Temperature.*

Theſe Kinds of *Thyme* are hot and dry in the third Degree.

3. *Their Medicinal Virtues.*

Pot *Thyme* or Mother *Thyme* which grows wild in Meadows, being boiled in Water with Honey and drank, is very good againſt a Cough, and Shortneſs of Breath; it provokes Urine, and diſſolves congealed or clotted Blood.

4. *Their Cultivation.*

All the ſeveral Kinds of *Thyme* are raiſed either from Seeds ſown in *March* or *April*, or increaſed from Slips planted at the ſame time; but of theſe two Ways, I recommend the former. The Pot *Thyme* and Limon *Thyme* will thrive in any kind of Soil that is not over hot or cold; ſo likewiſe the Maſtick and Cat *Thyme*, provided they are planted in the warmeſt part of the Garden.

SECT. XXVIII.

Of Engliſh *Tobacco, or yellow Henbane.*

1. *Its Names.*

ENGLISH Tobacco, or yellow *Henbane*, is called in *Latin Hyoſcyamus luteus*, and of ſome *Petum*, and *Petun*, and by others *Nicoſiana* of *Nicot* a *Frenchman*, who is ſaid to be the firſt that brought the Seed from the *Indies*; as alſo the Seed of the true or *Indian* Tobacco, for which this kind has been often taken.

2. *The Deſcription.*

This Herb when fully grown is about three Feet or more in Height, conſiſting of a very large green Stalk full of a ſpungious Pith, and is divided into many Branches, which are ſet with large Leaves that are very ſmooth, even, thick, and full of Sap or Juice.

The Flowers are produced at the top of the Branches, and are very orderly placed, being of a pale yellow Colour, and ſomething leſs than thoſe of the black *Henbane*.

The Cups wherein their Flowers are ſituated, are very like thoſe of the *Henbane*, but much leſs, and without acute Points, wherein is placed the Husk or Pod, of a round Form full of very ſmall Seeds, not much unlike thoſe of *Marjoram.*

3. *The Temperature.*

This Herb is thought by ſome to be cold and moiſt, but according to *L'Obelius*, it rather heats than cools.

4. *The Medicinal Virtues.*

This Herb is very good againſt all Apoſtemes, Tumours, inveterate Ulcers, Blotches, *&c.* being made into an Unguent or Salve as following. Take of the green Leaves three Pound and a half, ſtamp them very ſmall in a Stone Mortar, and put to them one Quart of *Olive* Oil: Having put them in a Braſs Sauce-pan, *&c.* over a gentle Fire, let them boil until the Herb appears of a blackiſh Colour, keeping it continually ſtirring all the while; and when it will not boil or bubble any more, take it off and ſtrain it, and put the clear Oil (which will then be of a green Colour) over the Fire again, with an Addition of half a Pound of Bees-wax, four Ounces of Roſin, and two Ounces of good Turpentine, and when they are all melted together, pour it out into a large Gallypot, *&c.* for Uſe.

This green Salve thus made, is of very great Uſe to all Families, and is what they ought to be never without.

'Tis alſo of great Service, being apply'd to Burnings, green Wounds, Cuts, *&c.*

This moſt uſeful Herb is raiſed from Seed, which is ripe in the Autumn, and may at that time be ſown, or in the *March* following: The Seed is very hardy and will reſiſt our Winter's cold, and wherever 'tis planted and ſuffer'd to grow up to Seed, 'tis very difficult to get clear of it again. It delights in freſh rich mellow Land, and when the Plants are of the bigneſs of a half Crown or more, are tranſplanted into Rows at a Foot aſunder each Plant from the other.

SECT. XXIX.

Of Violets.

1. *Their Names.*

THE Violet is called in *Greek* ἴον, of *Theophraſtus* both ἴον, and μελάνιον, in *Latin Nigra Viola*, or black Violet of the blackiſh purple Colour of the Flowers. The Apothecaries retain the *Latin* Name (which is ſomething wonderful, for they ſeldom care to call any thing by the true Name as other People do) *viz. viola*, or *Herba violaria & mater violarum*; in *High Dutch* 'tis called *Blanviel*; in *Low Dutch violeten*; in *Italian viola mammola*; in *Spaniſh violata*; in *French violette de mars*; and in *Engliſh* Violet.

Nicander in his *Geoponicks* believes (as *Hermolaus* ſheweth) that the *Græcians* did call it ἴον, becauſe that ſome certain *Nymphs of Ionia*, gave that Flower firſt to *Jupiter*; and others ſay, that it was called ἴον, becauſe that when *Jupiter* had turn'd the young Damſel *Io*, whom he tenderly loved, into a *Cow*, the Earth brought forth this Flower for her Food, and as it was made for her Sake, received that Name from her. And thereupon 'tis thought that the *Latins* alſo called it *viola*, as though they ſhould ſay *vitula*, by leaving or blotting out the Letter *t*.

Servius alſo reporteth, that for the ſame Cauſe, the *Latines* do likewiſe Name it *vaccinium*, alledging the place of *Virgil* in his *Bucolicks*.

Alba liguſtra cadunt, vaccinia nigra leguntur.

Notwithſtanding *Virgil* in his 10th *Eclog.* ſhews that *Vaccinium* and *Viola* do differ.

——*Et nigræ violæ & vaccinia nigra.*

Of Violets we have a very great Variety, as firſt, The purple Garden Violet, called in *Latin Viola nigra ſive purpurea.* Secondly, The white Garden Violet called *Viola flore albo.* Thirdly, The double purple Garden Violet called *Viola martia purpurea multiplex.* Fourthly, The double white Violet called *Viola*

Viola martia alba multiplex. Fifthly, The yellow Violet, called *Viola martia lutea.* And Laſtly, Dog's Violets, or wild Violets, called *Viola canina ſylveſtris.* Theſe ſeveral Kinds of Violets are in general very common, and therefore need no Deſcription.

2. *Their Temperature.*

The Flowers and Leaves of Violets are cool and moiſt.

3. *Their Medicinal Virtues.*

The Flowers are good for all Inflammations, eſpecially of the Sides or Lungs. They take away the Hoarſneſs of the Cheſt, allay the extreme Heat of the Liver, Kidneys and Bladder, mitigate the fiery Heat of burning Agues, temper the Sharpneſs of Choler, and take away Thirſt.

The Leaves of Violets being taken inwardly, do cool, moiſten, and make the Body ſoluble; and being outwardly apply'd, mitigate all Kind of hot Inflammations.

The Syrup of Violets ſoftens the Belly, and purges Choler.

The Decoction of Violets is good in hot Fevers, and the Inflammation of the Liver, and other interiour Parts; as alſo is the Juice, Syrup, or Conſerve of the ſame.

The Syrup is alſo very good againſt the Inflammation of the Lungs and Breaſt, againſt the Pleuriſie and Cough, againſt Fevers and Agues in young Children; and eſpecially if you put to one Ounce of Syrup eight or nine Drops of Oil of Vitriol mix'd together, giving the Child a Spoonful at a time.

The ſame being given as aforeſaid is very good againſt burning Fevers, and peſtilential Diſeaſes, greatly cooling the inward Parts, and comforting the Heart.

4. *Their Cultivation.*

Violets are increaſed by parting their Roots, they love a good mellow Soil, and delight very much, when partly ſhaded. The beſt time to make new Plantations of Violets, is the latter end of *March* when they have done blowing, and are planted in Beds of three Feet wide, about nine Inches apart.

SECT. XXX.

Of Wormwood.

1. *Its Names.*

WORMWOOD is called in *Greek* ἀψίνθιον, and is named of *Apuleius Abſinthium ruſticum*, Country Wormwood, or *Peaſants* Wormwood, in *Latin* 'tis called *Abſinthium latifolium ſive ponticum*, and *Abſinthium latifolium*, broad leaf'd Wormwood, to diſtinguiſh it from the *Abſinthium tenuifolium ſeu Romanum*, or ſmall leaf'd *Roman* Wormwood, commonly called *Abſinthium Romanum*, and in *Low Dutch Roomſche alſene*. The *Italians* call Wormwood *Aſſenſo*; the *Spaniards Axenxios*, *Aſſenſios*, and many of them *Donzell*; the *Portugueſe Aloſna*; in *High Dutch Weronmut*, *wermut*; in *French Aluyne*; and in *Engliſh Wormwood*.

And as both the common and *Roman* Wormwood are very plentiful throughout moſt, or all Parts of *England*, therefore I need not trouble you with their Deſcriptions.

2. *Their Temperatures.*

The common or broad leaf'd Wormwood is hot in the ſecond Degree, and dry in the third.

The ſmall leaf'd or *Roman* Wormwood is alſo hot and dry, and bitter alſo, but nothing near ſo much as the other, its greateſt Force being in binding.

3. *The Medicinal Virtues.*

Wormwood is very good for a weak Stomach, that is troubled with Choler, for it cleanſes through its Bitterneſs, and by its binding Quality, it ſtrengthens and comforts the Stomach.

'Tis oftentimes a good Remedy againſt a long and lingering Ague, eſpecially *Tertians*, it greatly ſtrengthens the Stomach, creates an Appetite, and clears away Obſtructions, bad Humours, *&c.* by Urine.

The Herb being boiled in Milk, or the Seed given in Treacle to young Children or older grown People, kills and expels Worms out of the Guts.

The

The Herb withſtands all Putrifactions, and is good againſt a ſtinking Breath, and prevents Moths from deſtroying Clothes.

4. *Their Cultivation.*

Both the Kinds of Wormwood are either raiſed from Seeds ſown, or Slips planted in *March*, and will thrive in any Sort of Garden Soil.

And as I have now paſs'd through the ſeveral Kinds of Phyſick Herbs neceſſary for the Uſe of every Family, as appears by their ſeveral Virtues; I ſhall now conclude with *an excellent Receipt for a Conſumption, or Shortneſs of Breath*, which I have known by Experience to have made ſound and perfect Cures of ſome Hundreds of poor afflicted People, who after a long and expenſive Time have been given over by ſome of our learned D--o--c--t--o--r--s as incurable.

The Receipt is as follows.

Take of *Solomon Seal*, *Comfrey* Leaves and Roots, *Marſhmallows*, *Hyſſop*, Pot *Thyme*, Mother *Thyme*, *Succory*, *Agrimony*, *Plantane* Leaves and Roots, *Clivers*, *Nettle Tops*, *Scabious* both Kinds, *Dandelion*, *Roſemary*, *Violets* (or their Leaves if the Flowers are gone,) ſcarlet *Strawberry* Leaves, *Ground-Ivy*, *Borage* Leaves, *Balm*, *Mint*, *Pimpernel*, and of *Colts Foot*, each one Handful.

Of *Couch-graſs* Roots, and five leafed Graſs, each one Handful and half, with a ſmall Quantity of *Rue*, and one Head of *Garlick*.

Of *Figs* one pound ſliced, of *Raiſins* in the *Sun*, one pound ſtoned, and one quarter of a pound of *Liquoriſh* ſliced.

Put all theſe Ingredients into a large Saucepan with one Gallon of Water, and boil them till one half of the Water is conſumed: Then ſtrain off the Liquor and let it ſtand and ſettle, which being done, pour it off clear, and boil it up with one pound of brown *Sugar-candy*, and four pound of the beſt double refined *Sugar*; and when all the Scum is boil'd and taken off, and the Syrup appears clear and ſparkling, 'tis then completed, and is fit for Uſe. The manner of keeping it is in Glaſs Bottles, being well dry'd when put in, and bound over with a piece of Leather pierced full of Holes inſtead of a Cork.

N. B. That

N. B. That the afflicted muſt take three Spoonfuls every four Hours, or oftner if their Stomach will bear it, and 'tis beſt taken when ſuck'd from off a *Liquoriſh Stick*, cut jagged at the end.

To ſay any more in the Praiſe of this excellent Syrup is ſuperfluous, for whoever makes Uſe of it will receive ſuch Benefit as will be ſufficient to eſtabliſh its Praiſe, ſo that I need not give my ſelf any farther Trouble than what I have already done, in communicating it for a publick Good, which will always be my only Study, *durante vita.*

F I N I S.

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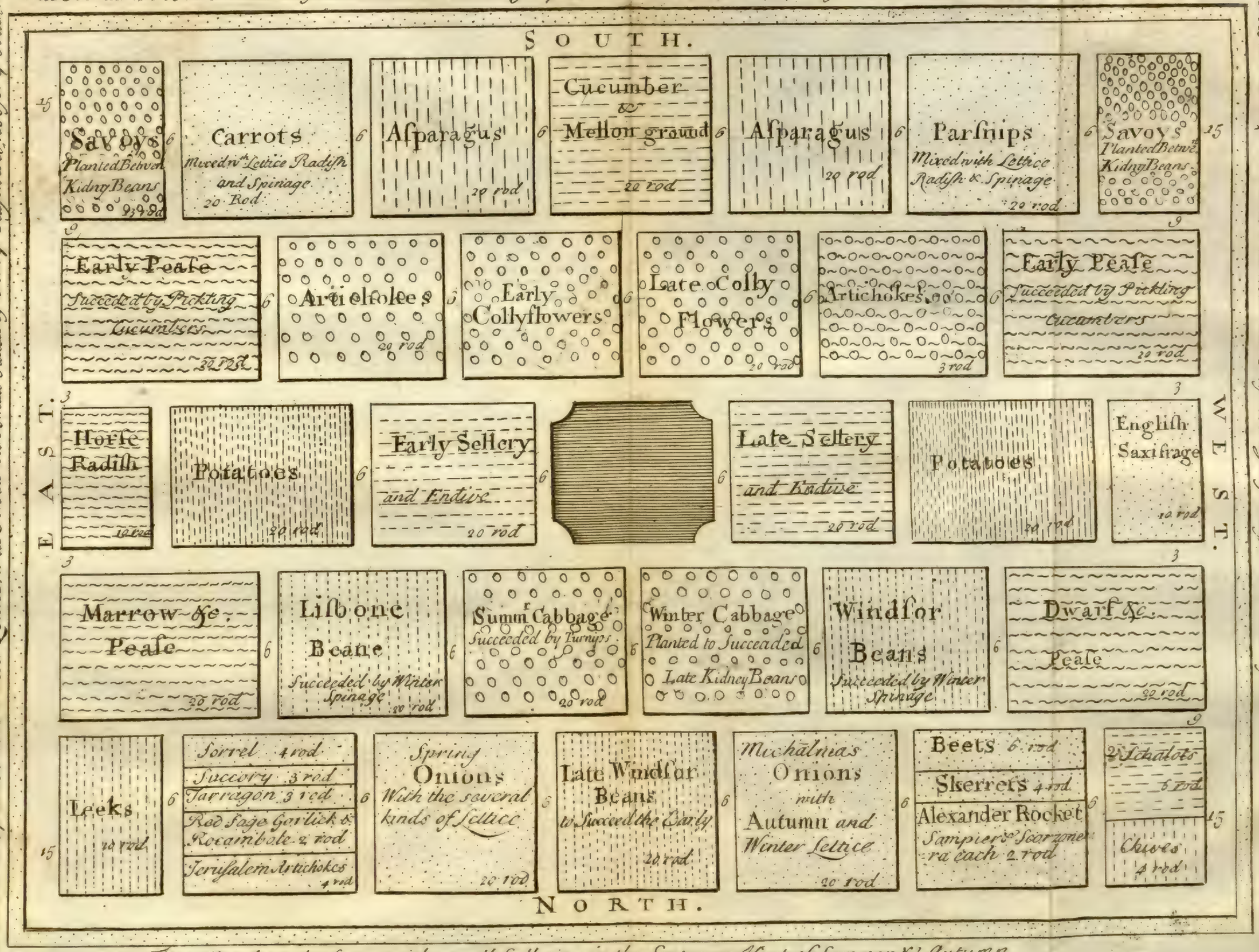
against the last page, of the last part.

This Border to be Sow'd with Radishes about the Middle of September: to draw early in the Spring: and for Winter and Spring Salletting

4

This Border to be Sown and Planted with Thyme Parsley majoram Savory and other Sweet Herbs



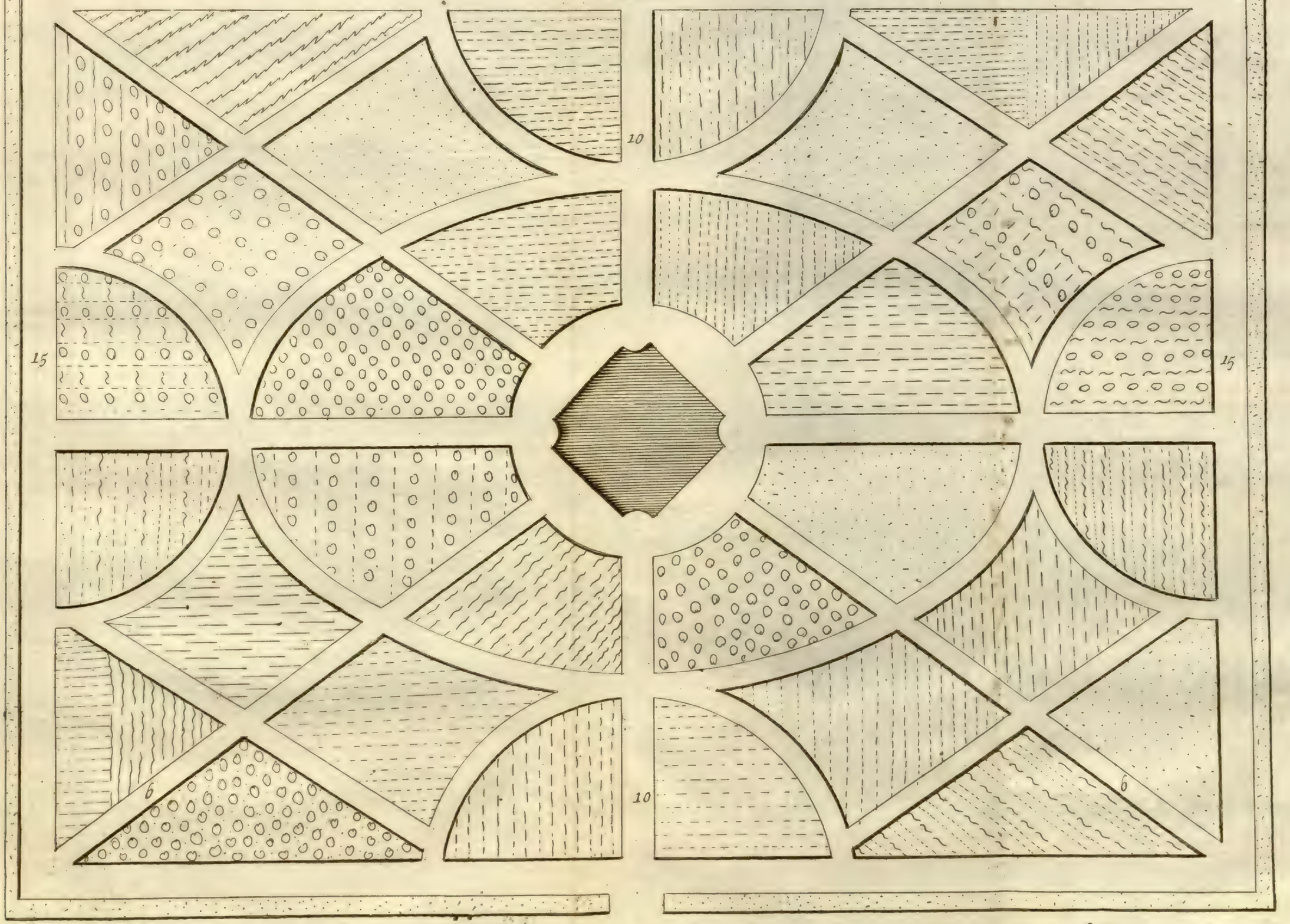
This Border to be Sown with small Salleting in the Extream Heat of Summer & Autumn

The design of a compleat Kitchin Garden containing A 3 : R 3 : P 0 exclusive of ye walks

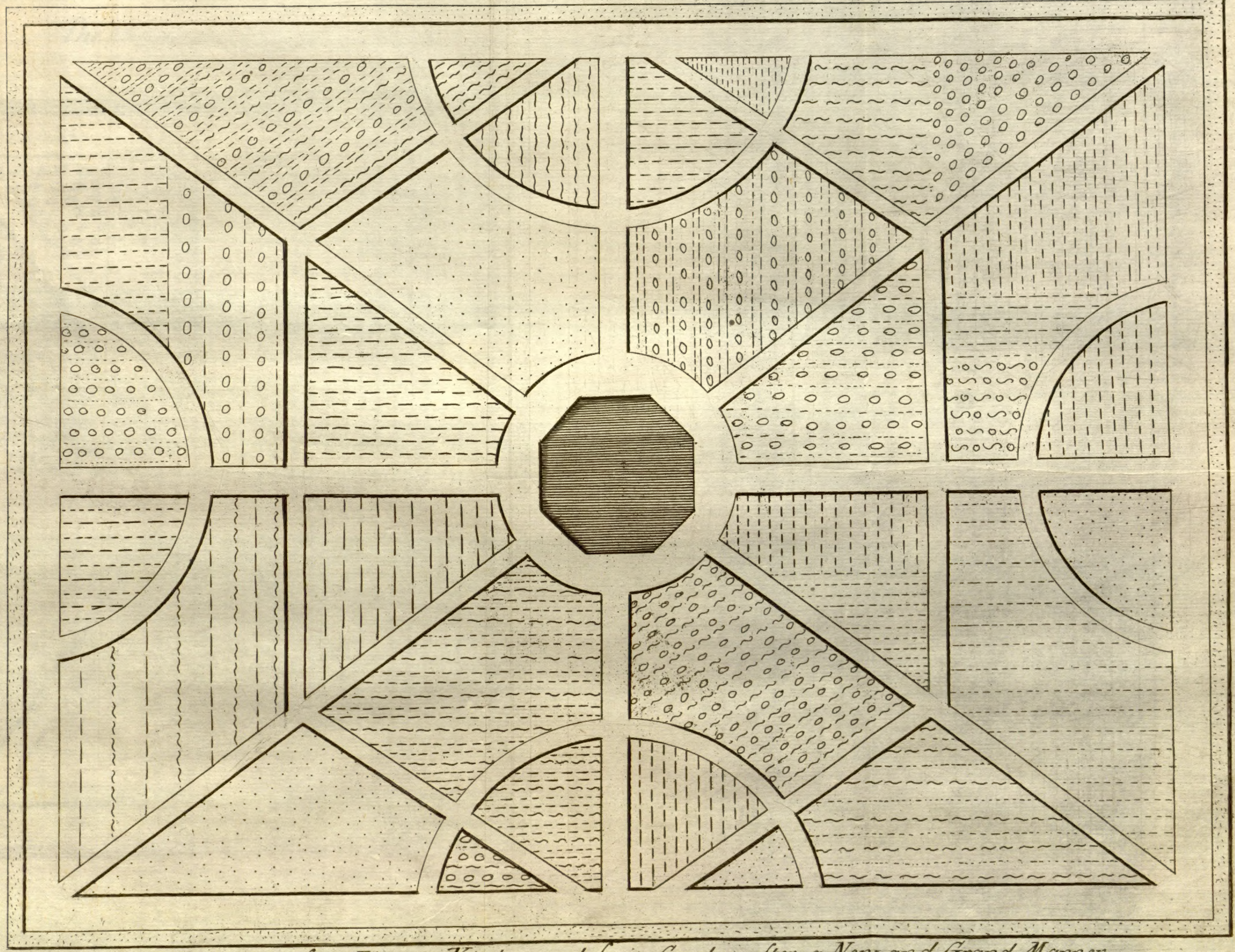
Plate I.

This Border to be planted with Winter Lettice, and Sowed with Small Salleting when ye Season is to hot for ye South Border

Plate II.



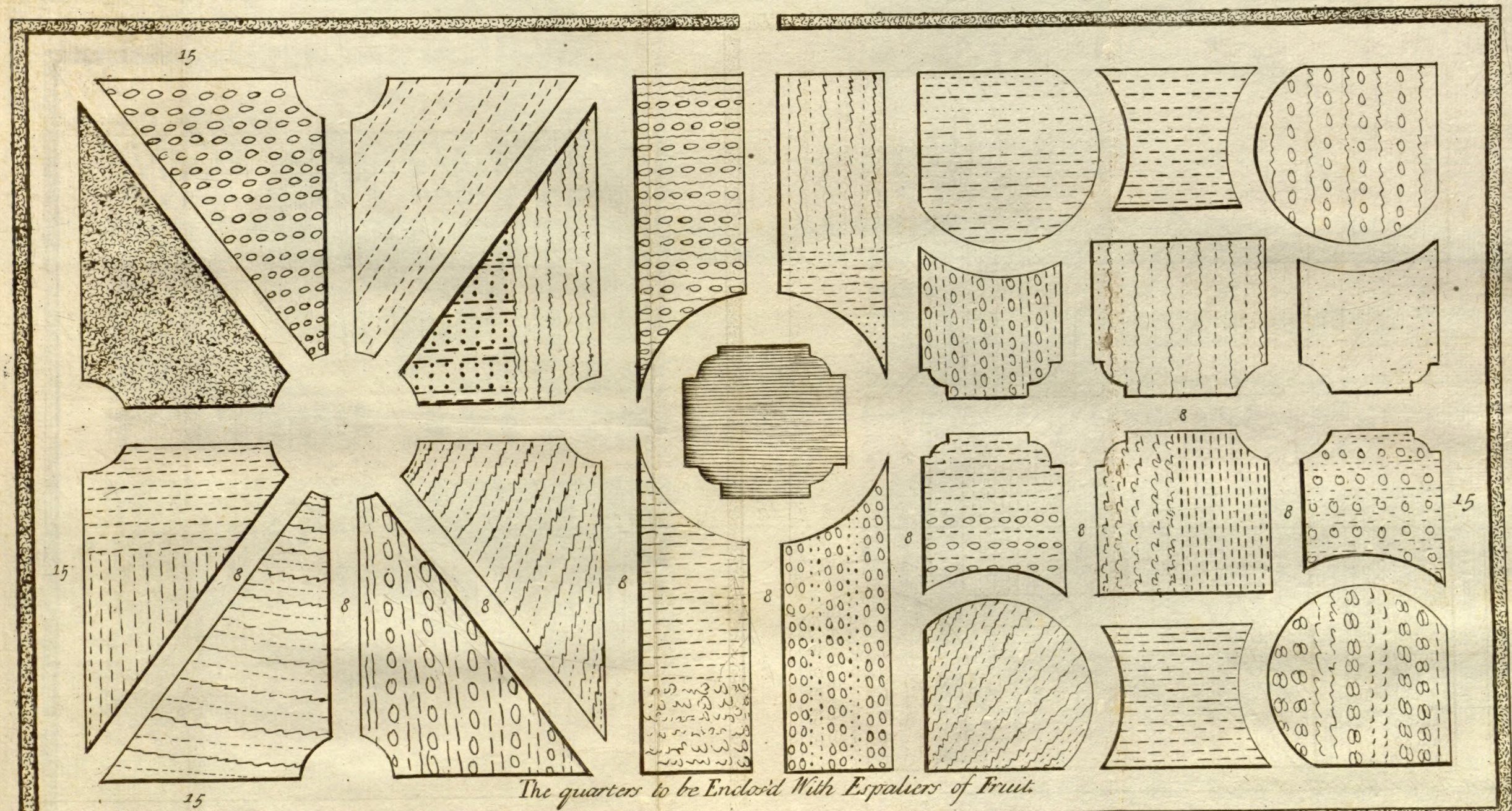
The Design of a Grand Fruit and Kitchen Garden whose Quarters are Environd with Espaliers of Fruit - as Plate I.



The Design of an Elegant Kitchen and fruit Garden after a New and Grand Manner.

The Design of an Elegant Fruit and Kitching Garden, Containing ¾ of an Acre, and 12 pole, the Walks Included. B

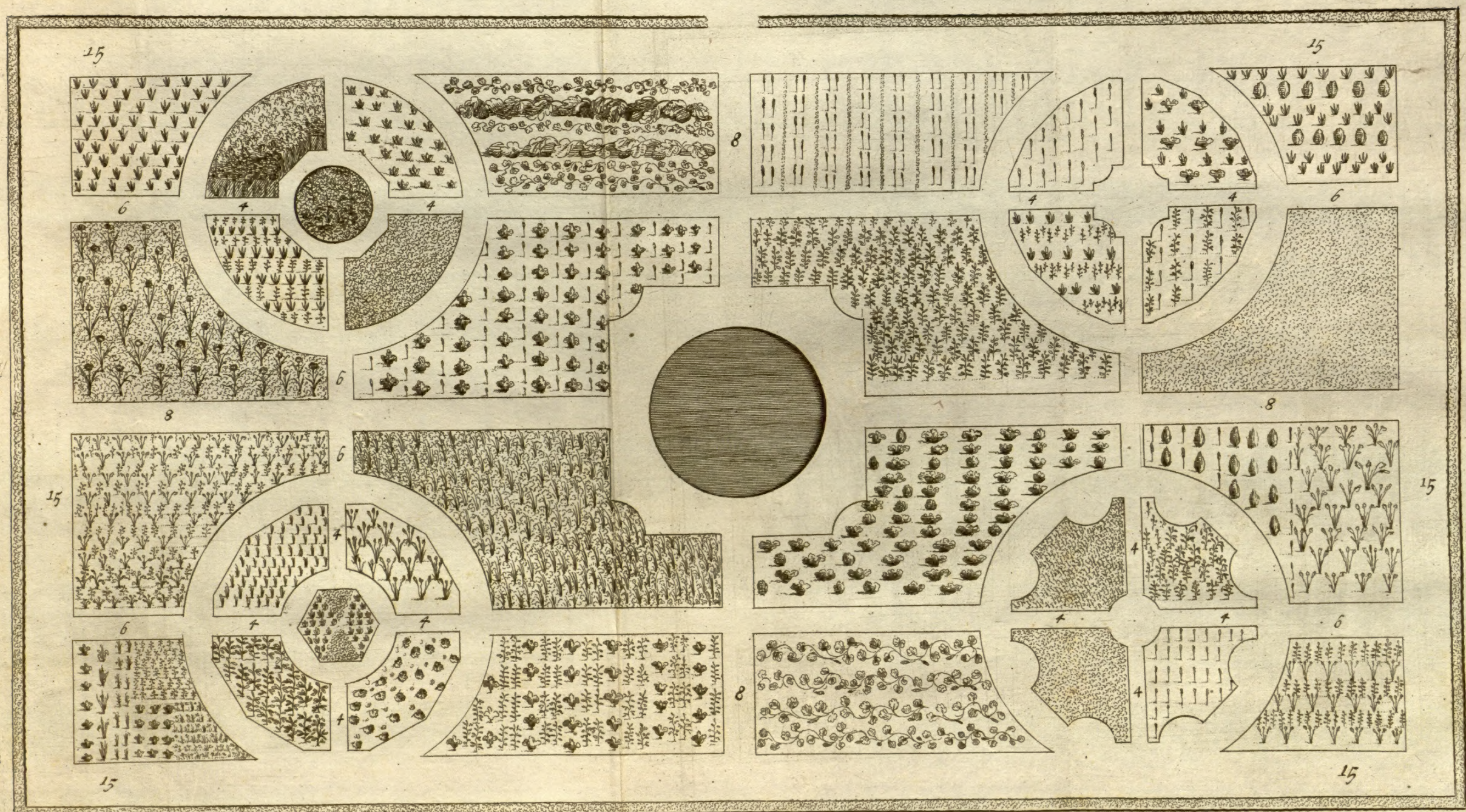
Plate IIII.



The quarters to be Enclos'd With Espaliers of Fruit.

The Design of an Elegant Kitchen Garden Containg A R P 1. 2. 20. Including ye Walks.

Plate V.



I. Langley Invent et Delin.

David Lockley Sculp.

The Design of a Complete Fruit, Kitchen and Physick Garden, Containing three Acres, the Walks being Excluded.

C

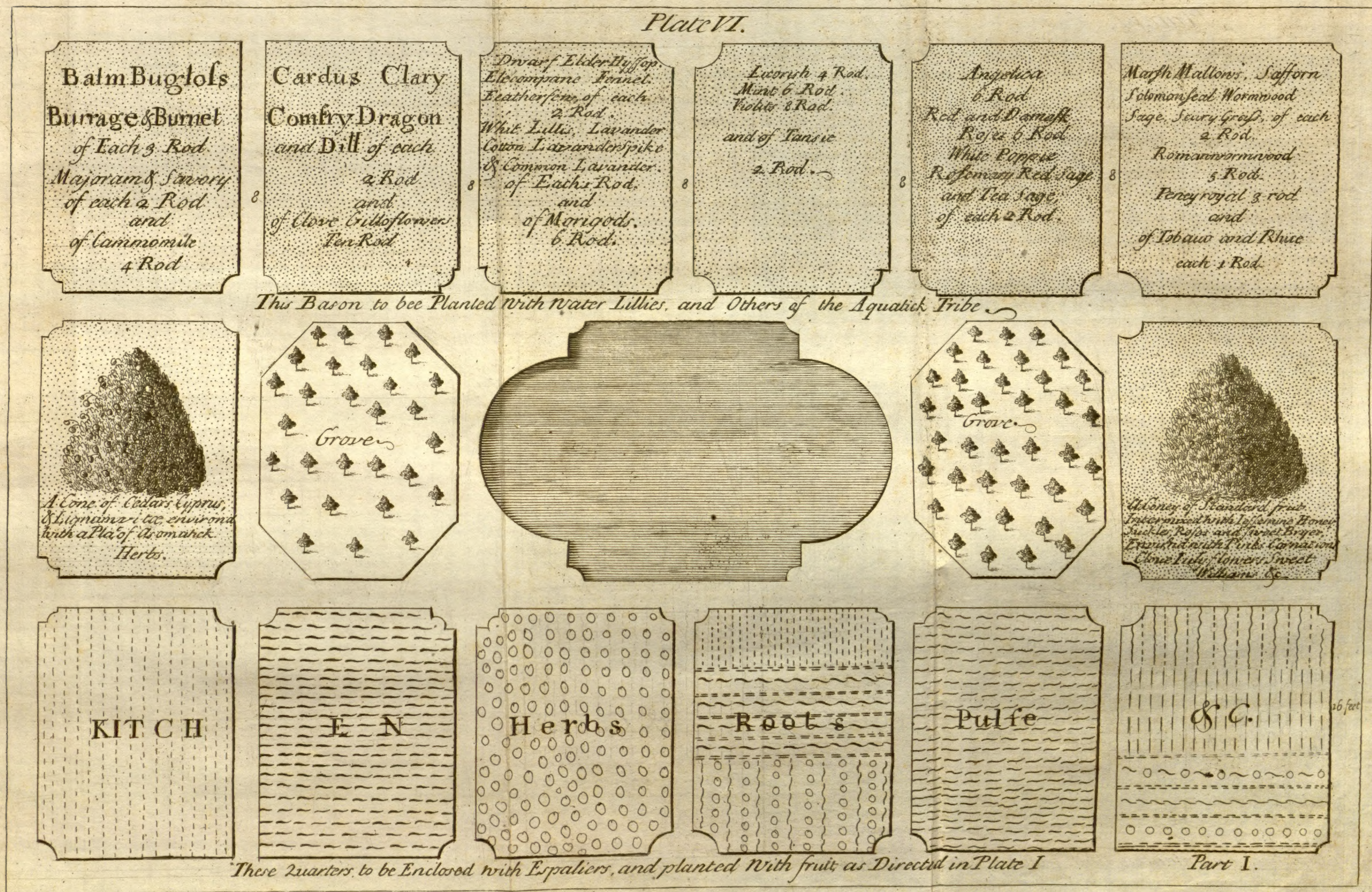



Plate VI.